

PEPPERY HERB TURKEY

- 1 turkey (10 to 18 lbs), defrosted if frozen
 - 2 Tbsp **TSG Peppery Herb Rub**
Vegetable or Extra Virgin Olive Oil
1. Preheat oven to 325°F. Remove neck and giblets from body and neck cavities of turkey; set aside. Rinse turkey, inside and out; pat dry with paper towels.
 2. Place prepared turkey, breast up, on flat rack in open pan. If desired, stuff with TSG Beer Bread Stuffing. Tie legs with kitchen string.
 3. Starting at neck cavity, loosen skin from breast and drumsticks by gently inserting fingers between skin and meat. Spread herb rub under skin and gently press skin to adhere. Turn wings back to hold neck skin against back of turkey.
 4. Brush skin with oil to prevent skin from drying. Further basting during roasting is unnecessary and may increase roasting time.
 5. Roast turkey in 325°F oven until meat thermometer when inserted in deepest part of thigh registers 180°F, 3 to 3-1/2 hours, unstuffed, or 3-3/4 to 4-1/2 hours, stuffed. To prevent overbrowning, cover loosely with aluminum foil when the skin is golden brown (about 2/3 done). Let stand 15 minutes before carving.

Makes 10 to 12 servings