



HERB ROASTED TURKEY

- 1 (18 lb.) 8.6 kg whole turkey
- 1 cup softened butter
- 2 Tbsp. **Spinach & Herb Mix**
- 1 Tbsp. **Oh! So Garlic**
- 1 Tbsp. **Garlic Pepper with a Twist of Lime**
- 1 tsp. **Sunset Seasoned Salt**
- Salt and freshly ground black pepper



Preheat oven to 325°F (165°C). Place rack in the lowest position of the oven.

Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Mix the butter with **Spinach & Herb Mix**, **Garlic Pepper with a Twist of Lime**, **Oh! So Garlic** and **Sunset Seasoned Salt**. Separate the skin from the turkey breast by pushing your fingers under the skin. Do this from the front and the back of the turkey, being careful not to tear the skin. Rub $\frac{3}{4}$ of the butter mixture under the skin and with the other $\frac{1}{4}$, massage into the skin. Loosely fill the body cavity with stuffing. Season with salt and freshly ground black pepper. Place the turkey, breast side up, on a rack in the roasting pan. Position an aluminum foil tent over the turkey.

Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 $\frac{1}{2}$ hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 165°F (75°C), about 4 hours.

Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

- **Spinach & Herb Mix**
- **Oh! So Garlic**

- **Garlic Pepper with a Twist of Lime**
- **Sunset Seasoned Salt**