

FoodSense with Chef Feker

Chef Feker's Amazingly Thankful Turkey

Serves 12

Prep Time: 20 minutes

Cook Time: about 3 hours depending on your oven

Chef's Tools: Instant read thermometer

Ingredients

- 3 Tbsps sea salt
- 4 Tbsps paprika
- 4 tsps garlic powder
- 3 Tbsps onion powder
- 1 tsp white pepper
- 1 tsp ground nutmeg
- 1 tsp cumin
- 2 tsps ground fennel
- 1 whole turkey (12 to 14 lbs), fresh or if frozen, thawed under cold water and brined if you can
- 1 Tbsp olive oil
- 2 lemons cut in quarters
- 1 onion cut in quarters
- 4 sprigs rosemary
- 4 bay leaves
- 1 stick salted butter at room temperature

Directions

Place oven rack in lowest position. Preheat oven to 400 degrees. Place roasting rack in shallow roasting pan or use some largely cut carrots and onions as a rack. Mix first eight ingredients in small bowl.

After rinsing and drying the turkey with a paper towel, sprinkle about 1/3 of the seasoning mixture inside of turkey. Stuff with lemons, rosemary, onion and bay leaves. Brush turkey with olive oil. Spread half of the remaining seasoning mixture over entire surface the other half of remaining seasoning and the butter under the skin of turkey. Add 1/2 cup water to the pan; cover the breast loosely with heavy duty foil.

Roast for 20 minutes at 400 degrees, then reduce temperature to 225 degrees. Remove foil and roast for 20 minutes per pound, basting occasionally with pan juices. Check the internal temperature. Once internal temperature reaches 155 degrees in the thigh, turn off the oven and allow to sit in the oven for 10 more minutes.

Remove turkey from oven. Let rest for at least 20 minutes and then cover with aluminum foil. When ready to serve, pre-heat oven to 450 degrees and place turkey back into the preheated oven uncovered for another 20 minutes. Remove and serve by transferring to serving platter or carving board. Strain pan juices to remove fat to make gravy or to serve with turkey.



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