



Roast Turkey



Ingredients:

14-16 lbs. turkey
vegetable oil
kosher salt
freshly ground black pepper
6 sprigs fresh thyme
6 sprigs fresh rosemary
3 sprigs fresh parsley
2 sprigs fresh sage
1 yellow onion, quartered
2 carrots, cut 3-in. pieces
2 stalks celery, cut 3-in. pieces
cotton kitchen/butchers twine

Instructions:

1. Rinse & pat dry turkey with paper towel.
2. Line solid pan with 2 layers of parchment paper, be sure paper lays flat.
3. Transfer turkey to pan & coat with vegetable oil, then season liberally with salt and pepper.
4. Stuff turkey with herbs & vegetables, then truss with cotton kitchen twine.
5. Insert temperature probe into thickest part of breast, taking care to fully insert metal shaft.
6. Insert pan w/ turkey into rack position 2.
7. Plug temperature probe into receptacle in oven. Set probe alert temperature to 165-degrees.
8. Select Convection Humid Mode, set to 430-degrees. Press start.
9. Bake until alert temperature is reached. Remove pan from oven & place on cooling rack.
10. Tent turkey with aluminum foil & let rest for 15 mins. Carve & serve.



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