

Garlic Herb Butter Roast Turkey

- 2 sticks of salted butter, softened
- 2 sprigs of fresh thyme, removed from stem and chopped
- 2 sprigs of fresh rosemary, removed from stem and chopped
- 1 head of garlic (cut in half width-wise, don't worry about the skin), plus 3 cloves garlic (minced)
- 1 teaspoon fresh sage
- 2 lemons, zested and cut into quarters
- 1 tablespoon kosher or sea salt
- 1/2 tablespoon cracked black pepper
- 1 medium yellow onion, cut in quarters (no biggie if you don't get all of the skin off)
- 2 sticks of celery, cut in large chunks
- 1 large granny smith apple, quartered

In a bowl, smash butter, minced garlic, fresh herbs, lemon zest, salt, and pepper.

Rub the butter mixture all over the top of your dried turkey, and under the skin. It's easiest to start under the skin then rub the outside. Be fearless! Be generous! If you feel like you spread enough buttery love, stuff any leftover butter mixture into the cavity of the bird. Note: You should NOT have a lot left, but it's okay if you have a couple of teaspoons or so left.

Stuff the cavity of the turkey with garlic head, onion, celery, lemon, and apple. Sprinkle a generous amount of salt and pepper in the cavity (I did not include measurements for this, but don't be scared!)

Tuck the turkey legs into the cavity. This should be very shallow and effortless. You're just kind of repositioning them, not stuffing or forcing them anywhere.

Place turkey in the oven and cook 12 minutes/pound.

Don't peek too much! Give it at least an hour and a half before you go peaking and looking! After an hour and a half, check it out and make sure the wings haven't gotten too brown compared to everything else. If they are, tent them with a little aluminum foil and stick that baby back in the oven!

Let her rest, out of the oven, for at least 30 minutes before cutting.

