



A Simple Christmas Turkey

A natural place to start is with the big turkey bird, a Christmas dinner classic. This recipe is so simple yet packs plenty of flavour under its crispy skin.

Ingredients

1 whole turkey
60g butter, softened
3 cloves crushed garlic
1 lemon, squeezed
1 sprig of sage
10 small sprigs of rosemary
1 tsp salt
1/2 tsp pepper
1/2 tsp paprika
1 large oven roasting bag
2 tbsp butter
1 tbsp flour
Salt and pepper, to taste

Instructions

Preheat oven to 180 degrees. Remove turkey innards, wash turkey and pat dry with paper towels.

Make two cuts through the skin on both of the breasts to form pockets. Mix together the butter, crushed garlic, lemon, sage and rosemary and insert into the two cuts.

Rub the turkey liberally with salt, pepper and paprika. Place in the roasting bag and seal.

Place bag on a roasting tin breast side up.

Roast for 2 - 2 1/2 hours. With a meat thermometer, it is done when internal temperature reaches 85 degrees.

When turkey is done, carefully open the roasting bag (watch out for steam). Pour the liquid into the roasting tin and place the turkey on a platter.

Place the tin over gentle heat and add the butter. When melted, whisk in the flour.

Stir constantly until it thickens into gravy. Season with salt and pepper as desired.

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