



Easy Herb Roasted Turkey

SUBMITTED BY: Lisa Hamm

"This is an easy and delicious recipe for a turkey that is perfectly browned on the outside while being both tender and juicy on the inside!"



PREP TIME **15 Min**
COOK TIME **3 Hrs 30 Min**
READY IN **4 Hrs 15 Min**
SERVINGS & SCALING
Original recipe yield: 1 (12 pound) turkey

INGREDIENTS

- 1 (12 pound) whole turkey
- 3/4 cup olive oil
- 2 tablespoons garlic powder
- 2 teaspoons dried basil
- 1 teaspoon ground sage
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups water

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in a roasting pan with a lid.
2. In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the roasting pan, and cover.
3. Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven, and allow to stand for about 30 minutes before carving.

