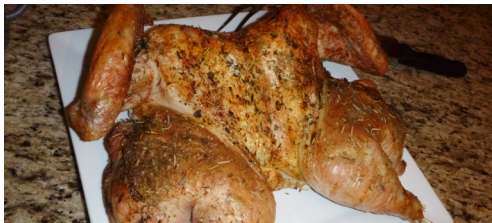


## Main Dish

ALEX'S EVENLY ROASTED

# BUTTERFLIED TURKEY



YIELDS: 1 TURKEY

### INGREDIENTS

- 12 LB WHOLE RAW FROZEN TURKEY
- 1 TBSP SALT
- 2 TSP BLACK PEPPER
- 1 TSP PAPRIKA
- 1 TSP ONION POWDER
- 1 TSP GARLIC POWDER
- 1 TSP THYME
- 1 TSP SAVORY
- 1 TSP SAGE
- 1 TSP ROSEMARY
- ½ TSP TARRAGON
- ½ TSP OREGANO

### INSTRUCTIONS

1. Thaw frozen turkey in a water bath overnight and then in fridge. Keep in bag until ready to cook.
2. Preheat oven to 425°F. Convection mode preferred. Remove turkey from bag, discard pop-up timer and plastic leg holder. Trim off tail and excess skin/fat. Discard or keep neck and/or giblets for soup/sauce.
3. Peel back skin from both sides of backbone. Use strong scissors to cut along backbone edge, through one rib at a time until removed. Discard. Flip over and press hard in middle of sternum (breastbone). Goal is to crack and flatten it.
4. Place upside-down on roasting pan, sprinkle 50% of salt, pepper, and powder spices evenly—salt first. Mix herbs in small bowl, sprinkle half in same manner. Flip and repeat.
5. Tuck wing tips under thighs, skew legs outward, and foil leg ends. Place pan on middle rack. Pour ½ cup water into pan bottom. (This is to generate steam, not for basting.)
6. Cook 45 minutes, then check internal temp in several places. When coolest measured temp is 155°, remove from oven. Rest at least 30 minutes before carving.

*\*Sommelier Shannon's Wine Pairing:*

**BEAUJOLAIS**

