

Bubbie's Space

RECIPES ♥ HERBS ♥ HOME ♥ FAMILY

Herb Butter Roasted Turkey

A Thanksgiving Favorite!



Turkey Size	Serves	Prep Time	Roast Time	Rest Time
20–22 lbs	12–16	30 Min	4½–5½ Hrs	30–45 Min

Ingredients

For the Turkey

- ☐ 1 whole turkey (20–22 lbs), completely thawed
- ☐ 1 large onion, quartered
- ☐ 1 lemon, halved
- ☐ 1 orange, quartered
- ☐ 2 cups chicken or turkey broth

Herb Butter

- ☐ 1 cup (2 sticks) unsalted butter, softened
- ☐ ½ tsp garlic powder
- ☐ ½ tsp onion powder
- ☐ ½ tsp dried parsley
- ☐ ¼ tsp rubbed sage
- ☐ ¼ tsp black pepper
- ☐ 1 tsp salt
- ☐ ¼ tsp paprika (for color)

For the Roasting Pan

- ☐ 2 carrots, chopped
- ☐ 2 celery stalks, chopped
- ☐ 1 onion, quartered
- ☐ 2 cups chicken or turkey broth

Instructions

1. **Prepare the Turkey** – Thaw completely, remove neck and giblets, and pat dry with paper towels.
2. **Make the Herb Butter** – In a bowl, mix the softened butter, garlic powder, onion powder, parsley, sage, black pepper, salt, and paprika until smooth.
3. **Butter the Turkey** – Gently loosen the breast skin and spread some butter underneath. Rub the remaining butter over the outside of the turkey, including the legs and wings.
4. **Add the Aromatics** – Place the onion, lemon, and orange loosely inside the cavity. Do not pack it tightly.
5. **Cover with Foil & Roast** – Place the turkey on a roasting rack in a large roasting pan. Add 2 cups broth to the pan, cover loosely with foil, and roast for 4½ hours.
6. **Uncover & Roast Another Hour** – Remove the foil and roast for another hour, until the turkey is golden and the juices run clear.
7. **Check for Doneness** – The turkey is done when the internal temperature reaches 165°F in the thickest part of the breast, thigh, and wing.
8. **Rest** – Remove from oven, transfer to a carving board, and cover loosely with foil. Let rest for 30–45 minutes.
9. **Carve and Serve** – Slice the turkey and arrange on a platter. Enjoy with your favorite Thanksgiving sides!

Bubbie's Tips

- ✓ Pat the turkey dry for crispier skin.
- ✓ Place butter under the skin for extra flavor.
- ✓ Don't open the oven too often.
- ✓ Use a meat thermometer (165°F is the safe temp).
- ✓ Save the pan drippings for homemade gravy.
- ✓ Thaw in the refrigerator for 5–6 days (for a 20–22 lb turkey).

♡ Herbs for the Body • Peace for the Soul • Live Well • Naturally • Everyday ♡