



HAPPY

THANKSGIVING

2020

We won't be able to be at the same table this year. Better days will return! Here is a simple recipe so your dinner will be tender and juicy nonetheless.

Step 1

Preheat an oven to 175°C. Line a roasting pan with long sheets of aluminum foil that will be long enough to wrap over the turkey.

Step 2

Stir together the parsley, rosemary, sage, thyme, lemon pepper, and salt in a small bowl. Rub the herb mixture into the cavity of the turkey, then stuff with the celery, orange, onion, and carrot. Put aside any remaining herb mixture. Truss if desired, and place the turkey into the roasting pan. Pour the chicken broth and champagne over the turkey, making sure to get some champagne in the cavity. Bring the aluminum foil over the top of the turkey, and seal. Try to keep the foil from touching the skin of the turkey breast or legs.

Step 3

Bake the turkey in the preheated oven for 2 1/2 to 3 hours until no longer pink at the bone and the juices run clear. Mix in remaining herb mixture into melted butter. Uncover the turkey and baste with herb butter mixture. Continue baking (uncovered) until the skin turns golden brown, 30 minutes to 1 hour longer. A food thermometer inserted into the thickest part of the thigh, near the bone should read 82°C. Remove the turkey from the oven, cover with a sheet of aluminum foil, and allow to rest 15 minutes before slicing.

INGREDIENTS

- 2 tablespoons dried parsley
- 2 tablespoons ground dried rosemary
- 2 tablespoons rubbed dried sage
- 2 tablespoons dried thyme leaves
- 1 tablespoon lemon pepper
- 1 tablespoon salt
- 1 (~7kg) whole turkey, neck and giblets removed
- 2 stalks celery, chopped
- 1 orange, cut into wedges w/ rind
- 1 onion, chopped
- 1 carrot, chopped
- 60g melted butter
- 450 ml chicken broth
- 1 (750 ml) bottle champagne