

Our State eats

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Whole Roasted Turkey

Yield: 12 to 14 servings.

- 1 whole turkey, thawed
- 2 Granny Smith apples, cored and quartered
- 1 sweet onion, skin removed and quartered
- 1 orange, halved
- 3 celery stalks, halved
- 2 sprigs fresh rosemary
- 6 to 8 sprigs fresh thyme
- 1 small bundle fresh sage
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons kosher salt
- 2 tablespoons freshly cracked black pepper
- 2 tablespoons smoked paprika
- 2 tablespoons lemon pepper
- 3 tablespoons poultry seasoning

Preheat oven to 375°. Adjust oven rack to support roasting pan and height of turkey.

Remove neck and gizzard packet from inside turkey. Discard or save packet for giblet gravy or dressing.

Pat turkey dry with paper towels. Place turkey breast-side up on roasting rack in a large roasting pan. Fill the inside cavity with apples, onion, orange, celery, and herbs.



Rub outside of the turkey with extra-virgin olive oil. Make a dry rub by mixing together the salt, pepper, paprika, lemon pepper, and poultry seasoning. Sprinkle the dry rub over the turkey, making sure to get in between legs and wings, and massage dry rub into the meat.

Place turkey in the oven. Reduce heat to 325°. Roast turkey for 3 to 3¾ hours, or until meat thermometer reads 165° while inserted in the thickest part of the turkey.

Remove turkey from oven and let rest for 20 minutes before carving. Reserve the drippings to make gravy.

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