

ROAST HERITAGE TURKEY

*With A Maple-Rosemary Glaze, Stuffed With Lemon & Sage
Family Recipe by Holly Atkinson at Greenwood Farms*

Prep Time 20 Min. Start To Finish 4 Hrs, 35 Min.

INGREDIENTS:

1 12# Heritage Turkey
3 Tbs. Fresh Rosemary
1 Tsp. Salt (Or To Taste)
½ Tsp. Ground Allspice
2 Tbs. Butter
2 Tbs. Olive Oil
2 Tbs. Maple Syrup
½ Tsp. Pepper (Or To Taste)
2 Fresh Lemons Quartered
5 Sprigs Fresh Sage (Or 3 Tbs. Dry Rubbed Sage)

Note: Be creative. It's easy to adjust amounts according to the size of your bird.

DIRECTIONS:

Turkey preparation: Heat oven to 325°F. Wash & dry bird. Fasten neck skin to back of turkey with skewer. Turn bird breast side up & fold wings across back until touching. Stuff body cavity with lemon-sage. Tie legs with heavy twine and anchor to tail. Place bird on rack in shallow roasting pan breast side up.

Rub: In small bowl, mix rosemary, salt, pepper, allspice, & oil. Rub over turkey.

Roast: Insert meat thermometer into turkey so tip is in the thickest part of the inside thigh, but does not touch the bone. Roast uncovered 1 hr.. When turkey is golden, tent with foil and cook additional 2 ½ hours.

Glaze: microwave butter on high 45 sec. Add syrup. Brush turkey with part of glaze. Loosen legs to allow glazing in this area and to allow inside of thighs to cook. Roast turkey 30 more minutes or until thermometer reaches 180°F. Continue to brush on glaze at 10 min. intervals. Let turkey stand 15 minutes before carving. Serves 12.

