



THE ingles TABLE

with Susan Murray
ROASTED TURKEY

Shopping List

- tablespoons McCormick® Sage or McCormick® Poultry Seasoning
- 1 tablespoon McCormick® Paprika
- 1 tablespoon Lawry's® Seasoned Salt
- 2 teaspoons McCormick® Garlic Powder
- 1 teaspoon McCormick® Black Pepper, Ground
- 3/4 teaspoon McCormick® Nutmeg, Ground
- 1 whole turkey, (12 to 14 pounds), fresh or frozen, thawed
- 1 large onion, cut into wedges
- 6 McCormick® Bay Leaves
- 1 tablespoon vegetable oil
- 1 cup chopped pecans

Cooking Instructions

1) Place oven rack in lowest position. Preheat oven to 325°F. Place roasting rack in shallow roasting pan. Mix sage, paprika, seasoned salt, garlic powder, pepper and nutmeg in small bowl.

2) Place turkey, breast-side up, in prepared pan. Sprinkle about 1/2 of the seasoning mixture inside turkey. Stuff with onion and bay leaves. Brush turkey breast with oil. Spread remaining seasoning mixture over entire surface and under skin of turkey. Add 1/2 cup water to pan. Cover turkey loosely with heavy duty foil.

3) Roast 1 hour. Remove foil. Roast 2 to 2 1/2 hours longer or until internal temperature reaches 165°F (175°F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Transfer to platter or carving board to slice. Reserve pan juices to make gravy or to serve with turkey.



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