

Fresh Herb-Crusted Roast Turkey

Servings: 6

del Piero
AT THE MILL

I am always looking for something to do with the bounty of fresh herbs in my garden. Here I created an herb paste to coat the turkey before roasting. We serve this with the flavorful roasted vegetables and pan-sauteed greens.

1 12-18 pound turkey
juice of 2 lemons
3/4 cup **Tuscan Estate Extra Virgin Olive Oil**
2 tablespoons sea salt
1 teaspoon fresh ground pepper
3 sprigs of fresh rosemary
3 medium onions, peeled and quartered
5 ribs of celery, cut into 4 inch lengths

8 small potatoes, peeled and halved
5 medium whole carrots, peeled
1 1/2 cup fresh rosemary, chopped
1/2 cup Italian parsley, chopped
10 leaves sage, chopped
1/2 cup thyme, chopped
1 cup chardonnay
1 1/2 cups chicken broth

Preheat oven to 350 degrees. In a mixing bowl, combine the lemon juice, olive oil, salt, pepper, and chopped herbs. Mix well to form a light paste. Rub the outside and inside of the turkey with the herb paste, reserving about 3 tablespoons. Insert the rosemary sprigs into the cavity of the turkey. Toss the onion, celery, potatoes, carrots, wine, chicken broth, with the reserved herb paste. Place the turkey in a large roasting pan. Nestle the vegetables around the turkey and pour any remaining liquid into the roasting pan, being careful not to disturb the herb-coated turkey. Roast uncovered for about 1 hour, then cover with foil for remainder of roasting time. Roast for about 20 minutes per pound. Baste several times during cooking. When the turkey is done, internal temperature should register about 165 degrees on a meat thermometer inserted into the meaty part of the thigh. Transfer the turkey to a serving dish and surround it with the roasted vegetables*. Let turkey rest for at least 15 minutes before carving. Enjoy!

*Any remaining drippings may be used to make a delicious gravy.