

Herb and Lemon Stuffed Turkey

Servings: 4



- 1 whole turkey (15 - 18 lbs.)
- 1 cup QCOM Meyer Lemon Extra Virgin Olive Oil
- 3 fresh lemons
- 6 sprigs rosemary
- 1 bunch of parsley
- ½ cup honey
- salt & pepper to taste

In a blender combine oil, honey, half the bunch of parsley (leaves only), one sprig of rosemary (leaves only), juice and zest of one lemon, and a pinch of salt and pepper. Blend until well combined. Stuff the rest of the rosemary and parsley into the cavity of the turkey. Then slice the two remaining lemons into wheels and stuff into the cavity as well. Baste turkey with glaze before roasting and let bake for two hours. After two hours, baste the turkey every hour until done.