

Brian Alwan's All American Roasted Turkey Recipe

- 1 (14 -16 pound) FRESH Turkey from Alwan's
- 1/4 pound (1 stick) unsalted butter
- ¼ cup of Kosher salt
- ¼ cup freshly ground black pepper
- 2 tablespoons of crushed fresh thyme
- 2 tablespoons of DASH Seasoning or a blended steak seasoning*
- Preheat the oven to 350 degrees F
- Let butter soften and set aside
- Take the giblets out of the turkey. Remove any excess fat and leftover pinfeathers and pat the outside dry. Place the turkey in a large roasting pan. Liberally salt and pepper the inside of the turkey cavity along with the dash or steak seasoning.
- Gently and slowly separate the breast skin from the breast meat with your hand without ripping the skin. Go back as far as you can. Then take softened butter and rub the butter under the skin to keep meat moist. You may help spread the butter from the outside by working it to the back of the bird.
- Then rub the remaining butter on the outside skin of the entire Turkey. Lightly Sprinkle the entire bird with kosher salt, pepper and Thyme
- Tie the legs together with string and tuck the wing tips under the body of the turkey.
- Roast the turkey about 2 1/2 hours, or until the juices run clear when you cut between the leg and the thigh. Minimum 160 degrees. Insert a meat thermometer into the thigh, near the hip joint at 2 hours for temp reading.
- Remove the turkey to a cutting board and cover with aluminum foil; let rest for 20 minutes.
- Slice the turkey and serve.
- * Seasonings can vary depending on tastes; Cajun spices, Rosemary, seasoned salt, etc.