

Skupny Roasted Turkey with Butter and Herbs

Recipe by The Skupny Family

8-10 SERVINGS

- **14-16 pound turkey, thawed**
- **2 sticks (1 cup) of room temperature butter**
- **2 teaspoons each of minced rosemary, tarragon, sage, thyme, and parsley**
- **Assorted sprigs of rosemary, tarragon, sage, thyme, and parsley (about 5 each)**
- **1 cup chicken broth**
- **Salt & Pepper**

DIRECTIONS

1. Preheat oven to 425 degrees. Set rack at lowest position.
2. Combine minced herbs and ½ cup butter in bowl. Season with salt and pepper, and let sit at room temperature.
3. Rinse turkey inside and out. Pat dry. Begin to loosen the skin from the meat. If you can't get it started, use a small paring knife to make a slit in the skin and work from there. You can also begin to slide your hand between the skin and the meat to loosen the skin.
4. Once skin is loosened, begin to put the herb butter between the skin and the meat. You'll have to get dirty for this one, so roll up your sleeves and dive in. You want about 8 tbsp of herb butter between the skin and the meat.
5. Place turkey breast side up in a large roasting pan on a rack. Sprinkle the cavity with salt and pepper. Reserve two tbsp of butter and place the rest in the cavity, along with the herb sprigs.
6. Tuck the wing tips up and back, behind the neck area. Tie the legs together to keep herbs and butter in place.
7. Place in oven and roast for 20 minutes. Reduce oven heat to 350 degrees and continue roasting for 30 minutes.
8. Baste the turkey with pan drippings. Then, add 1 cup broth and 1 tbsp butter to pan. Tent turkey with aluminum foil to prevent the skin from overcooking. Return to oven for 30 minutes.
9. Repeat basting and add last tbsp butter. Add more broth if needed. Return to oven for 30 minutes.
10. Baste turkey with pan drippings.
11. Check temperature deep in the thigh. You want to continue to roast it until it registers 175 degrees.
12. Transfer turkey to cutting board and let rest for 30 minutes.
13. Reserve all pan drippings for gravy.
14. Carve and enjoy!

WINE 2016 Lang & Reed Cabernet Franc, North Coast
2016 Lang & Reed 'Two-Fourteen' Cabernet Franc Napa Valley