



Buttery Herb-Roasted Turkey

Makes: 14 servings

Ingredients

- **(14- to 16-pound)** Butterball® Fresh or thawed Frozen Whole Turkey
- **½ cup** salted butter, softened
- **1 teaspoon** kosher salt
- **½ teaspoon** ground black pepper
- **10** sprigs fresh thyme, divided
- **10** sprigs fresh rosemary, divided
- **10** sprigs fresh sage, divided
- **4** medium yellow onion, cut into eighths and divided
- **8** whole shallots, peeled
- **4** heads garlic, tops trimmed
- Garnish: fresh thyme sprigs, fresh rosemary sprigs, fresh sage sprigs

Directions

1. Preheat oven to 400°. Line a large roasting pan with heavy-duty foil.
2. Remove neck and giblets from turkey cavities; discard or refrigerate for another use. Drain juices from turkey and pat dry with paper towels. Turn wings back to hold neck skin against back of turkey.
3. Combine butter, salt, and pepper in small bowl; mix well. Loosen skin from turkey, place half of butter mixture under skin. Rub remaining butter mixture all over turkey.
4. Place turkey, breast side up in prepared pan, place half of herbs and half of onions in turkey cavity; place shallots, garlic, remaining onions, and remaining herbs around the turkey.
5. Place pan in oven, reducing temperature to 325°. Roast 3 to 3½ hours or until a meat thermometer reaches 180° when inserted into deepest part of thigh. Cover breast and top of drumsticks loosely with foil about two-thirds of the way through baking to prevent overbrowning, if needed. Let stand for 30 minutes before carving.

