

## **Chef Larry's Roast Turkey**

8 – 10 Servings

### **Ingredients:**

**1 each Turkey, 10 – 12 lbs.**  
**¼ cup Olive oil**  
**to season Salt**  
**to season Fresh ground black pepper**  
**2 each Carrots, cut into large pieces**  
**3 – 4 stalks Celery, cut into large pieces**  
**1 each Onion, peeled and quartered**  
**3 - 4 sprigs Fresh Thyme**  
**2 – 3 sprigs Fresh Rosemary**

### **Method:**

**Preheat oven to 400 degrees F. Rinse turkey well under cold running water. Remove neck and giblets. Pat dry with paper towels. Rub turkey with olive oil including cavity. Season with salt and pepper. Place carrots, celery, onion and herb sprigs into seasoned cavity. Place a rack in a large roasting pan. Place turkey breast side down and roast for the first 45 minutes at 400 degrees F. Carefully turn turkey over and reduce heat to 325 degrees F. Roast for 2 - 2 3/4 hours or until done. To test doneness insert probe thermometer, breast meat should register 165 degrees F and the thigh 180 degrees F. Allow roast turkey to rest for 20 minutes before slicing.**