



Whole Roast Turkey

Time for preparation: it takes around 3:30 hrs.

INGREDIENTS:

- One tablespoon smoked paprika
- 1 ½ teaspoon garlic powder
- 1 ½ teaspoon onion powder
- One teaspoon dried thyme
- One tablespoon Kosher salt
- 1 ½ ground black pepper
- Two whole lemons
- One Lemon zest
- One whole onion

INSTRUCTIONS:

Steps for day one:

1. Defrost a 12-15 turkey under refrigeration (2-3 days)
2. Remove all the insides from the turkey, and rinse with cold water.
3. Dry up the turkey using one-time-use towels
4. Place your turkey on a baking sheet
5. Mix all dry ingredients in a bowl
6. Add the lemon zest, and continue to mix all until they are entirely mix
7. Put ¼ of the mix of dry and lemon zest ingredients in the cavity of the turkey
8. Rub the rest of the mixture on the outside of the turkey.
9. Wrap the turkey with plastic film and place on the refrigerator for 24 hours(one day)

Step for day two:

1. Remove the plastic wrap from the turkey and place it back into the fridge for another 24 hours.

Steps for day three:

1. Pre-heat oven at 425 degrees.
2. Melt 8 oz of salted butter
3. With a brush or spatula, spread the butter on the turkey, including the cavity
4. Insert the fresh rosemary, the three lemons, and one onion cut in quarters into the turkey's cavity
5. Place the turkey on a roasting tray and put it inside the oven for ½ hour at 425 degrees
6. Change the temperature to 325 degrees for an additional 1 ½ hours or as needed to reach 165 degrees internal temperature.

Roast Turkey is a traditional main dish for Thanksgiving Day for most American families.

