



Creole Inspired Roast Turkey



Ingredients:

14-15 lb fully thawed turkey

Seasoning rub:

2 Tablespoons black pepper
2 Tablespoons salt
1 Tablespoons Creole seasoning
1 tsp dried rosemary
1 tsp dried thyme
1 tsp garlic powder

Flavorings w/in the turkey

4 cloves of garlic, smashed and peeled
1 medium onion quartered
4-5 sprigs of fresh rosemary
4-5 sprigs of fresh thyme

Veggies for pan:

1 medium onion, peeled & quartered
3 medium carrots, peeled and roughly chopped into 3rds
2 medium celery stalks, washed & chopped into 3rds
2 small lemon slices



Other ingredients:

- 2 Tablespoons of Butter - cut into small bits
- ~ 1-2 cups chicken broth
- ~ 2-3 sprigs of rosemary
- ~ 2-3 sprigs of thyme
- 4-6" cheesecloth

Recipe

1. Thaw turkey in fridge for 2-3 days
2. Remove giblets and neck from turkey cavity. Drain any remaining liquid from turkey in sink.
3. Make seasoning rub with ingredients listed above.
4. Chop veggies for pan.
5. Prep seasonings to stuff inside turkey, tie into a bundle with cheese cloth.
6. Prep veggies for pan.
7. Place turkey in roasting pan on a rack
8. Sprinkle and rub in seasoning rub inside turkey cavity and outside on skin.
9. Stuff turkey cavity with ingredients tied in cheesecloth with 1/2 of the butter bits.
10. Pour chicken broth and place pan veggies into bottom of the pan.
11. Preheat oven to 325 degrees.
12. Place remaining butter bits, rosemary and thyme sprigs on top of turkey.
13. Tuck in wings and legs.
14. Bake at 325 degrees for ~5 hours at (~ 20 mins per lb). Halfway through check if turkey has browned and place foil over turkey to prevent burning. Add more chicken broth if needed. Baste turkey occasionally in the last two hours with pan juices.
15. When turkey reaches 180 degrees, it is cooked. Let rest for ~ 15 mins.
16. Scoop up roasted vegetables from bottom and serve as side.
17. Make broth with pan juices and store-bought seasoning packet if desired.

Serve with favorite sides such as mashed potatoes, green beans, cranberry sauce and/or sweet potatoes. For a fusion Indian twist, serve with my favorite side - Chicken Biryani rice. 🍛 😊