



Traditional Christmas Turkey

BY CHEF MELANI BASTIANS

Ingredients:

- 2 tablespoons dried parsley
- 2 tablespoons ground dried rosemary
- 2 tablespoons rubbed dried sage
- 2 tablespoons dried thyme leaves
- 1 tablespoon lemon-pepper seasoning
- 1 tablespoon salt
- 1 (15 pound) whole turkey, neck and giblets removed
- 1 medium onion, chopped into large pieces
- 1 medium carrot, cut into ½-inch slices
- 2 stalks celery, cut into ½-inch slices
- 1 (14.5 ounce) can chicken broth

Directions:

STEP 1: Preheat the oven to 350° F (175° C). Line a roaster with sheets of aluminum foil long enough to wrap around turkey.

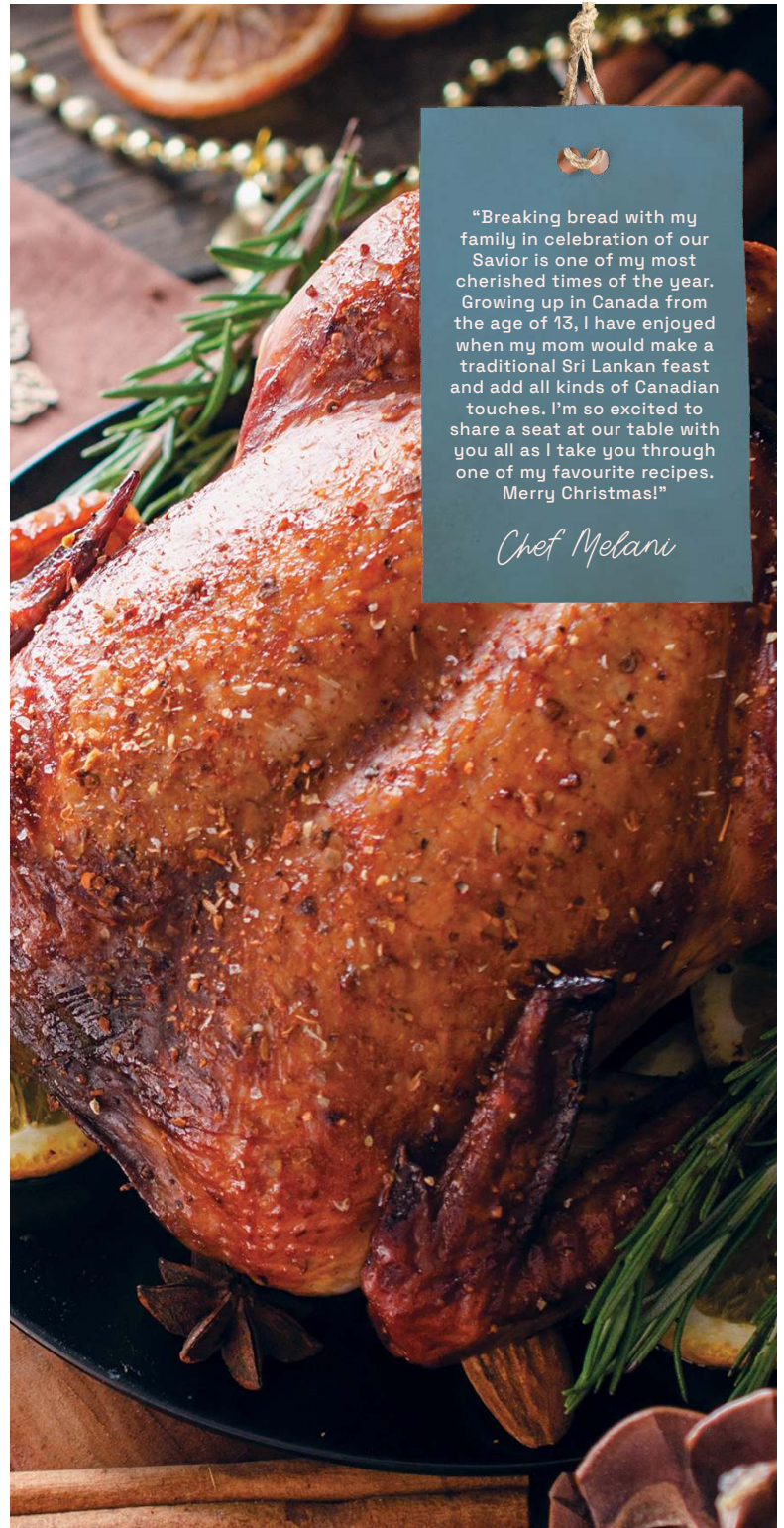
STEP 2: Stir together parsley, rosemary, sage, thyme, lemon-pepper seasoning, and salt in a small bowl.

STEP 3: Rub herb mixture into the turkey cavity, along with chopped onion and sliced carrot and celery. Tie the legs together with kitchen string, then tuck the wings under the body. Place turkey on the foil in the roasting pan.

STEP 4: Pour chicken broth over turkey, making sure to get some liquid in the cavity. Bring aluminum foil up and over the top of turkey and seal; try to keep the foil from touching the turkey.

STEP 5: Roast turkey in the preheated oven until juices run clear, 2½ to 3 hours. Uncover turkey and continue baking until the skin turns golden brown, 30 to 60 more minutes. An instant-read thermometer inserted into the thickest part of thigh, near the bone, should read 180° F (82° C).

STEP 6: Remove turkey from the oven, cover with two sheets of aluminum foil, and allow to rest in a warm area before slicing, 10 to 15 minutes.



“Breaking bread with my family in celebration of our Savior is one of my most cherished times of the year. Growing up in Canada from the age of 13, I have enjoyed when my mom would make a traditional Sri Lankan feast and add all kinds of Canadian touches. I’m so excited to share a seat at our table with you all as I take you through one of my favourite recipes. Merry Christmas!”

Chef Melani

crossroads.