

## **Roasted Turkey (for 10)**

### Ingredients:

1            10 lbs to 12 lbs Turkey  
2 tbsp     Olive oil  
To Taste   Salt and Pepper

### Instructions:

1) Remove neck and giblets from the turkey. Rinse the inside of the turkey; pat dry with paper towels. Twist the wing tips under the back and season the turkey inside out with salt and pepper.

3) Place the turkey, breast side up, on a rack in a shallow roasting pan and brush with oil. Insert an oven-going meat thermometer into the center of one of the inside thigh muscles, making sure the bulb does not touch bone. Cover turkey [UTF-8?]loosely with foil. Roast turkey at 350° F for 2-1/2 hours.

4) Uncover the turkey and spoon the pan jus over the turkey. Roast for another 45 minutes [UTF-8?]to 1-1/4 hours more or until meat thermometer registers at 165° F. Remove turkey from oven. Cover; let stand for 15 minutes before carving