



## Sweet Spiced Tarragon Roast Turkey

Makes: 6 servings

Total Time: < 3 hours

### Ingredients

- Nonstick cooking spray
- **1 tablespoon** dried tarragon
- **1 teaspoon** ground cumin
- **½ teaspoon** ground allspice
- **½ teaspoon** ground cinnamon
- **½ teaspoon** ground ginger
- **½ teaspoon** salt
- **½ teaspoon** black pepper
- **¼ teaspoon** ground red pepper
- **1 (10- to 12-pound) BUTTERBALL®** Fresh or Frozen Whole Turkey, thawed if frozen
- **2 tablespoons** canola or corn oil

### Directions

1. Preheat oven to 325°F. Coat shallow roasting pan and rack with cooking spray.
2. Combine tarragon, cumin, allspice, cinnamon, ginger, salt, black pepper and ground red pepper in small bowl; mix well.
3. Remove neck and giblets from body and neck cavities of turkey; refrigerate for another use or discard. Drain juices from turkey; pat dry with paper towels. Turn wings back to hold neck skin in place against back of turkey. Return legs to tucked position, if untucked.
4. Brush turkey with oil; rub with spice mixture. Place on prepared rack in roasting pan, breast side up.
5. Roast 1¾ to 2 hours. Loosely cover breast and tops of drumsticks with foil to prevent overcooking. Continue roasting 1 to 2 hours or until meat thermometer reaches 180°F when inserted into deepest part of breast not touching bone.
6. Remove from oven; let stand 15 minutes before carving.