



## Herb and Citrus Butter Roasted Whole Turkey

Makes 8 to 10 servings

### Ingredients

- 3 small oranges, divided
- 2 small lemons, divided
- 1 cup butter, softened
- 1 tablespoon minced fresh rosemary or 1 teaspoon dried crushed rosemary
- 2 teaspoons salt, divided
- 2 teaspoons pepper, divided
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 (12- to 14-pound) Butterball® fresh or thawed frozen whole turkey
- 6 medium shallots or small onions, peeled and halved, divided
- 2 sprigs fresh rosemary or 2 teaspoons dried crushed rosemary

### Directions

1. Position oven rack in bottom third of oven. Preheat oven to 325°.
2. Remove 1 teaspoon orange zest and 1 teaspoon lemon zest from fruit. Cut zested orange and zested lemon into quarters; set aside.
3. In a medium bowl, stir together orange zest, lemon zest, butter, minced rosemary, 1 teaspoon salt, 1 teaspoon pepper, onion powder, and garlic powder.
4. Drain juices from turkey, and pat dry with paper towels. Place turkey, breast side up, on a flat rack in a shallow roasting pan (2 to 2½ inches deep). Evenly spread ¼ cup butter mixture between skin and breast meat of turkey, being careful not to tear skin.
5. Season cavity of turkey with remaining 1 teaspoon salt and 1 teaspoon pepper. Place zested orange and lemon quarters, 2 shallots, and rosemary sprigs into turkey cavity. Tie legs together with butcher's twine. Turn the wings back to hold the neck skin in place. (Tucking wings will help stabilize turkey in pan and when carving). Rub ¼ cup butter mixture all over turkey. Cut remaining 2 oranges and 1 lemon into quarters. Place orange and lemon quarters and remaining 4 shallots around turkey. Insert an oven-safe meat thermometer deep into lower part of thigh without touching bone.
6. Melt remaining ½ cup butter mixture and keep warm.
7. Bake turkey until meat thermometer in thigh registers 180° and an instant-read thermometer inserted in breast and stuffing registers 170°, 3 to 3 1/2 hours, brushing turkey with melted butter mixture once every hour for the first 2 hours and covering loosely with foil after 2 hours

to prevent excess browning. Lift turkey onto platter and let stand for 15 minutes before carving.

**Pro Tip:** Cooked, leftover turkey is good for 3-4 days. To save for even longer, pop it in the freezer to save for up to six months!

