



Roasted Turkey

Recipe by Stephen Pavy

Serve with

Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley

Joseph Phelps Vineyards Insignia

Joseph Phelps Vineyards Le Mistral

Joseph Phelps Vineyards Syrah, Napa Valley

One 14-16 pound turkey, prepared for roasting (giblets, etc removed), preferably brined and preferably organic free range

One stuffing recipe

¼ lb. butter

Preheat oven to 450. Melt butter. Rinse turkey and pat dry. Salt and pepper inside and out. Place stuffing inside abdominal and neck cavities; do not pack tightly. Close cavities with skewers or cooking twine. Place turkey on rack in roasting pan, breast side up. Insert meat thermometer into thigh meat being careful not to touch the bone with the tip. Brush melted butter over turkey. Place aluminum foil over breast of turkey; it should be removed after first 3 hours of roasting and replaced only if breast skin looks like it is getting too dark. Place turkey in oven.

Immediately reduce heat to 325.

Baste (with bulb baster or brush) every 30 minutes with melted butter (or pan drippings when butter has been used up). Cook until thermometer reaches 180 degrees (plan on about 20 minutes per pound).

Remove from oven and allow turkey to rest for 15-30 minutes before carving; this allows plenty of time to make pan gravy, if you wish.