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Posted on 30 September 2012

*by ewfood*

# Christmas Turkey



## Ingredients

4 1/2kg - 5 1/4kg whole turkey  
8 tbsp unsalted butter  
2 tsp Fresh thyme - chopped  
1 bunch fresh thyme  
1 lemon - halved  
1 onion - quartered  
1 head of garlic - halved  
Juice and zest of 1 lemon  
Sea salt and black pepper to taste

## Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Melt the butter on a low heat in a sauce pan.
- 3 Then add the lemon juice and zest along with one teaspoon of thyme.
- 4 Once the butter has melted remove it from the heat source and set aside.
- 5 Remove the giblets from the turkey and wash the turkey thoroughly.
- 6 Remove any excess fat and pat the turkey dry.
- 7 Trim the wing tips.
- 8 Place the turkey in a large roasting pan and liberally season the cavity.
- 9 Stuff the turkey with the onion, garlic, lemon and thyme.
- 10 Brush the exterior of the turkey with the butter mixture and season well.
- 11 Tie the legs of the turkey together with kitchen string.
- 12 Roast the turkey for 2 1/2 hours - basting it occasionally with the juices.

- 13 The turkey is done when the juices (from the turkey) run clear.
- 14 Remove from the oven and allow to rest for 15 minutes before carving.

### **Cooks Note**

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