



## Herbs de Provence Turkey

- One 16-18 lb Turkey
- 3 Tbs Kosher Salt
- 2 Tbs fresh ground black pepper
- 6 sprigs fresh thyme plus 2 Tbs chopped thyme
- 3 stems fresh parsley
- 2 sprigs fresh sage
- 1 small green apple
- 1 small onion
- 4 Tbs unsalted butter at room temp
- 2 Tbs chopped fresh rosemary
- 1 Tbs Herbs de Provence
- 4 Tbs Extra Virgin Olive Oil
- 4-6 cups chicken stock
- 2 Tbs cornstarch

The day before cooking the turkey, remove giblets from the turkey cavity and discard. Wash turkey thoroughly and pat the skin dry with paper towels. Place on a wire rack over a baking sheet and refrigerate, uncovered, for 12 hours. This process makes for a crispy skin.

Bring the turkey to room temp before cooking, about an hour. Preheat the oven to 450 degrees F.

Put the turkey in a roasting pan with a rack. Season the cavity with 2 Tbs salt and 1 Tbs black pepper. Put the thyme sprigs, parsley, sage, apple and onion in the cavity of the bird. Gently loosen the skin over the breast with your fingers. Rub the breast meat under the skin on both sides with 2 Tbs of butter.

In a small bowl, mix together the rosemary, chopped thyme and Herbs de Provence. Brush the olive oil over the entire turkey and rub with the mixed herbs and the remaining 1 Tbs salt and 1 Tbs black pepper. Pour 2 cups of chicken stock in the roasting pan.

Cook the turkey breast-side up for 30 minutes, then reduce heat to 325 degrees F. Roast until an instant-read thermometer inserted in the thickest part of the breast reads 165 degrees F, 3 to 6 1/2 hours, basting every 30 minutes with drippings from the pan. If the juices begin to dry out, add 1/2 cup of the chicken stock each time you baste. Let the turkey rest for 30 minutes before carving.