

# The Very Best Turkey Recipe

Prep: 30  
Cook: 4

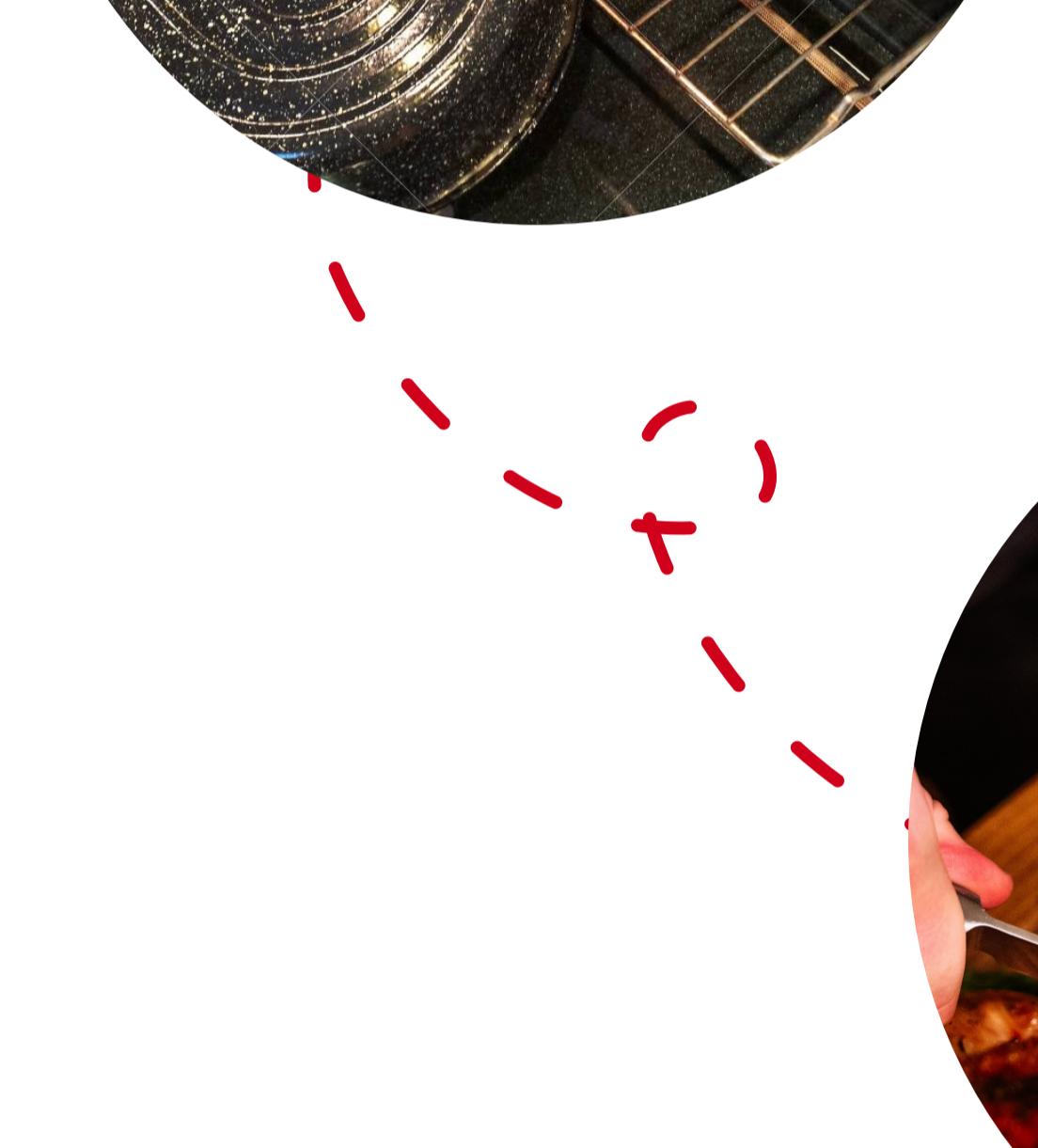
Serves: 12



## Ingredients:

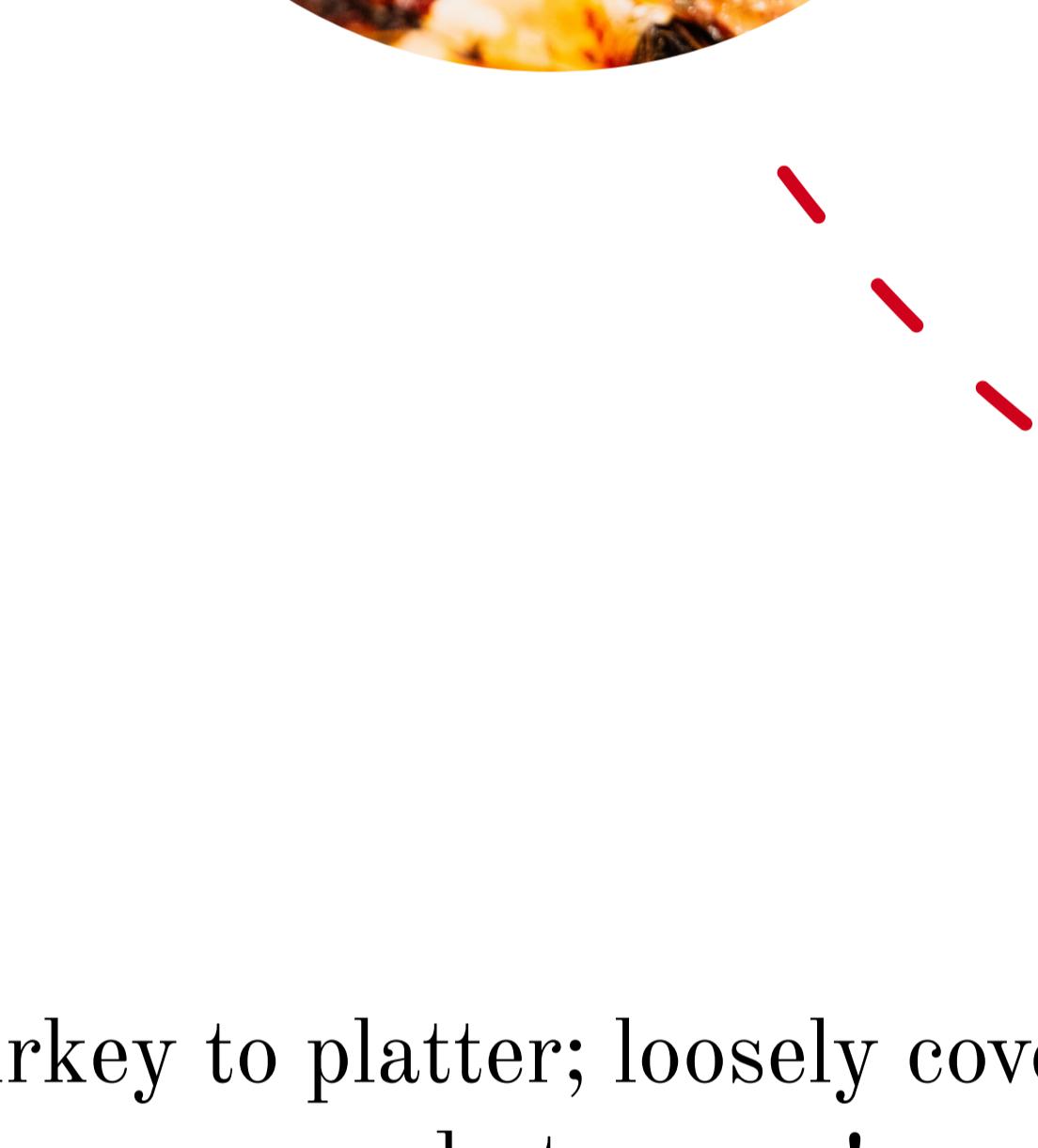
- 1 tbsp chile powder
- 1 tsp ground cumin
- 2 tbsp kosher salt
- 1 tbsp ground black pepper
- 1 tbsp garlic powder
- 1 fresh or frozen turkey, thawed
- 1 onion, quartered
- 2 celery stalks, coarsely chopped
- 30 oz less-sodium chicken broth
- ½ lb unsalted butter

## Follow these 4 easy steps:



1

1. Adjust oven rack to lowest position and preheat oven to 325°F. Remove giblets from turkey; discard liver. Prepare turkey as package directs; place turkey, breast side up, on rack in deep roasting pan. Blot moisture from turkey. Combine chile powder, cumin, salt, pepper, garlic powder in a small bowl. Use hands to rub seasoning mixture inside cavity and outside turkey. Place onion and celery ribs into turkey cavity. Tie legs together with kitchen string; tuck wing tips under turkey to hold in place. Place giblets around turkey in pan; add chicken broth.



2

2. Roast turkey in oven at 325°F for 1½ hours or until turkey starts to brown. Baste turkey with butter and roast 30 minutes. Baste again; tent with foil. Roast turkey 1 hour longer or until juices run clear and internal temperature reaches 160°F in thickest part of thigh. Baste every 20 minutes.



3

3. Transfer turkey to platter; loosely cover with foil until you are ready to carve!

And voila! It's done!

