



[How to Cook a Turkey](#)

Recipe and Instructions found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook Time: 3 hours

Serves: 8

Ingredients:

- 1 Turkey, 10 – 12 lbs.
- Salt, to taste
- Pepper, to taste
- ¼ cup Butter
- ½ tsp Poultry Seasoning
- ½ tsp Garlic Powder
- ½ tsp Onion Powder
- ½ tsp Parsley (flakes or finely chopped fresh)
- 1 cup Broth (or water)
- 1 Lemon

Directions:

- Preheat the oven to 350°F.
- Spray your roasting pan and pan-rack with non-stick spray.
- Remove neck and giblet bag from inside the turkey cavities. Reserve if making giblet gravy. Discard if not making giblet gravy.
- Wash the turkey inside and out, pat dry.
- Season the inside of the turkey with salt and pepper.
- In a small bowl, combine butter, poultry seasoning, garlic powder, onion powder, and parsley. Mix well and set aside.

- Place the turkey in the roaster you will be cooking it in, breast side up.
- Pour in the turkey broth into the bottom of the pan.
- Try and tuck the turkey wings underneath the back. Sometimes they will stay and other times not. This is just to try and prevent the wings from overcooking.
- Place the whole lemon on a solid, flat surface and roll it a few times to loosen the inside. Prick with a fork or knife.
- Place the whole lemon inside turkey cavity.
- Take the flavored butter mixture and, using a silicone basting brush, spread the mixture all over the breasts and thighs.
- When the oven is heated to temperature place the turkey in the oven and let it roast for approximately 3 hours, or until a meat thermometer reads 180 degrees in the thickest part of the thigh.
- Remove the turkey from the oven.
- Being very careful, move the turkey from the roasting pan onto the serving dish and place a sheet of foil over the bird to “tent” it. This is so the cooked turkey can rest, and the juices can redistribute throughout the turkey. You can tent it for up to 20 minutes before cutting, and it will still be hot. It does continue to cook a bit while under the aluminum foil tent, so be aware of that.
- Reserve the juices at the bottom of the roasting pan to make turkey gravy.