

# Ferraro's Cucina

## Roasting Half Turkey

### Ingredients

For turkey:

½ turkey, 3-4 kg (6.5 - 8.5 lbs)

2 tbsp (30 mL) olive oil

2 medium onions

6 large carrots

one bunch fresh rosemary

3 large garlic cloves, unpeeled

½ cup (125 mL) white wine

½ cup (125 mL) chicken broth

For rub:

1 tbsp (15 mL) salt

1/2 tbsp (7.5 mL) pepper

1/2 tbsp (7.5 mL) garlic powder

1 tbsp (15 mL) ground sage

1/2 tbsp (7.5 mL) ground rosemary

½ tbsp (7.5 mL) ground thyme

### Preparation

- Roasting turkey halves in the oven is a truly great way to cook a turkey, especially for Thanksgiving. The turkeys cook evenly, the skins get golden brown and crisp, the halves are easy to carve, and the turkeys cook in about 2 hours.
- Rub both sides of the turkey with olive oil. Combine all spices to make a rub. Sprinkle generously onto both sides of the bird.
- Slice your onions roughly into 1-inch rounds. Peel and wash the carrots.
- Pour wine and chicken broth into your roasting pan. Line the bottom with onions, whole carrots, unpeeled garlic cloves and rosemary sprigs. Place the bird on top of all the vegetables, cut side down.
- Place the turkeys in 450°F oven and immediately turn down the heat to 350°F. Baste the skin periodically.
- Cook the turkey for 1 ½ - 2 hours until cooked through. Test for doneness with a meat thermometer. Turkey should reach an internal temperature of 170°F (77°C) in the breast and 180°F (82°C) in the thigh.
- Remove the turkey from the oven and let rest for 15 minutes before carving.

