

Fil-Fil Herbal Lemon Roasted Turkey

Ingredients:

8 -12 lbs whole turkey

2-3 bottles Fil-Fil Herbal Lemon

1½ -2 Tbsp sea salt

First remove the giblets, rinse the turkey inside and out, then pat dry with paper towels. If you are stuffing the bird, use $\frac{3}{4}$ cup stuffing per pound of turkey and tie the drumsticks together with a string. Pour Fil-Fil Herbal Lemon in a medium size mixing bowl, add the salt, then mix. Brush the turkey skin evenly with Fil-Fil Herbal Lemon. Loosen the skin and rub the Herbal Lemon underneath it directly on the meat. (Optional: You can actually marinate the turkey overnight).

Place the bird on a rack in a roasting pan, breast side up, into a preheated 325° Fahrenheit oven. Bake for 2¾ -3 hours -see size chart below- or until golden brown and a meat thermometer reads 165° Fahrenheit when inserted in the thickest breast area. If the turkey is overbrowning, cover loosely with aluminum foil. Check the temperature an hour in advance to make sure your turkey doesn't overcook and insert the thermometer in several places to be certain it's fully cooked. When the turkey is done, remove from the oven, cover with aluminum foil and let it rest for 20 minutes before serving.

How long to cook a turkey in the oven, roasting at 325°F:

Weight in lbs.	8-12	12-16	16-20	20-24
Time in hours (unstuffed)	2¾-3	3-4	4-4½	4½ -5
Time in hours (stuffed)	3-3½	3½ -4¼	4¼ -4¾	4¾ -5¼

