

**Put on Your Eatin' Pants Turkey (An Amazing Turkey for the First Timer), Susan Lynch, Mennonite College of Nursing**

**Ingredients**

1 Turkey (I usually use a 22 lb. turkey for this recipe)

1 Stick Butter

Kosher Salt

Fresh Ground Pepper

Dried Thyme

Dried Rosemary

Garlic Powder

4-6 C - Water

1 Medium Apple, quartered

1 Medium Onion, quartered

1 whole clove of Fresh Garlic, sliced

Fresh Thyme

Fresh Rosemary

Cinnamon Stick

2 Cartons (32-oz.) - Chicken Broth

Twine

Corn Starch

**Directions**

1. Preheat oven to 450.

2. Pull out the bag of giblets from inside the turkey. Place the turkey on top of a rack inside a large roasting pan.

3. Combine water, apple, onion, garlic, thyme, rosemary, and cinnamon stick in microwave safe bowl. Microwave for about 3 minutes and set aside.

4. Melt the stick of butter and brush over the entire turkey.

5. Season turkey with kosher salt, pepper, dried thyme, dried rosemary, and garlic powder.

6. Scoop apple, onion, garlic, thyme, rosemary, and cinnamon stick from water and stuff inside the turkey.

7. Tie turkey's legs together with twine.

8. Pour 1 entire carton of chicken broth into the bottom of the roasting pan, along with about half of the remaining water.

9. Put turkey in the oven at 450 for 20-30 minutes.

10. Remove turkey from oven and turn the oven down to 350. During that time, cut a large piece of aluminum foil and fold it into a 2-dimensional triangle. Place it on top of the turkey.

11. Put turkey back in the oven.

☐ For an 18-22 lb. turkey, bake for 3.5 – 4 hours.

☐ For a 22-24 lb. turkey, bake for 4 – 4.5 hours.

12. Check the turkey once an hour, using the liquid in the bottom of the pan to baste the turkey.

13. Remove the turkey from the oven, move it from the rack onto serving platter and let rest.

**Notes**

To make gravy, put the roasting pan over 2 stove burners on low. Bring to a slow boil. Strain out "floaters" and add seasonings if needed. To thicken, combine 2 tbsps. of cornstarch with cold water in small bowl, mix thoroughly, and add to liquid in roasting pan.