

christmas



Description:

Christmas Dinner is a festive and traditional holiday meal featuring a juicy and flavorful roasted turkey served with classic sides like cranberry sauce, gravy, mashed potatoes, and roasted vegetables.

Ingredients:

- 1 whole turkey (10-12 lbs)
- 3 tablespoons butter, melted
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon dried sage
- 1 cup chicken broth
- 1 cup cranberry sauce
- 1 cup gravy
- 1 cup mashed potatoes
- 1 cup roasted vegetables

Instructions:

1. Preheat the oven to 350°F (175°C).
2. Place the turkey on a large roasting pan and brush it with melted butter.
3. In a small bowl, mix together salt, pepper, garlic powder, dried thyme, dried rosemary, and dried sage. Sprinkle this mixture evenly over the turkey.
4. Pour chicken broth into the bottom of the roasting pan.
5. Cover the turkey loosely with aluminum foil and roast in the preheated oven for about 2.5 hours, or until the internal temperature reaches 165°F (74°C) when measured with a meat thermometer.
6. Remove the foil and continue roasting for another 10-15 minutes to brown the skin.
7. Carefully transfer the turkey to a serving platter and let it rest for around 20 minutes before carving.
8. Serve the roasted turkey with cranberry sauce, gravy, mashed potatoes, and roasted vegetables.