## **Oven-Roasted Turkey**



Recipe courtesy of The Neelys

From: Food Network Magazine



Level: Easy

Total: 3 hr 50 min

Prep: 50 min Cook: 3 hr

Yield: 10 servings

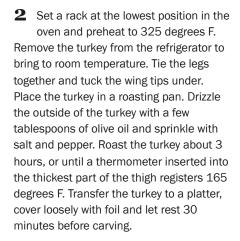
## **Ingredients:**

- 1 tablespoon smoked paprika
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 1 teaspoon cayenne pepper
- · 1 teaspoon dried thyme
- · Kosher salt and freshly ground black pepper
- 1 14-pound turkey, giblets removed, washed and dried
- · Extra-virgin olive oil, for drizzling
- · Fresh thyme, for garnish

## **Directions:**

1 Mix the smoked paprika, garlic powder, onion powder, cayenne pepper, dried thyme, 1 tablespoon salt and 1 1/2 teaspoons black pepper in a bowl. Sprinkle some of the spice rub inside the cavity of the turkey. Separate the skin from the breast meat with your fingers, starting at the top of the breast and sliding to the right and left, then working down. Massage some of the rub onto the meat under the skin. Sprinkle the remaining rub on the turkey's skin. Place the turkey on a sheet tray and cover with plastic wrap.

Refrigerate overnight or up to 24 hours so the flavors can marry.





Photograph by David Malosh Courtesy of Food Network Magazine

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