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Rosemary Apple Roasted Turkey

Ingredients:

1 turkey (16 pounds)
3/4 cup olive oil
1/2 cup balsamic vinegar
1 tbsp sea salt
10 apples (peel, cored and sliced in half)
5 sprigs rosemary

Directions:

1. Preheat oven to 325 degrees (F) and arrange rack as low as possible in the oven.
2. Remove the bird's gizzards (eek!).
3. Rinse turkey and dry using paper towels. Tie its legs together with a string.
4. Place turkey (breast side up) in a roasting pan.
5. Put rosemary and two apple halves inside turkey. Sprinkle turkey with olive oil and balsamic vinegar, adding sea salt to taste.
6. Place remaining apple wedges around the roasting pan.
7. Place roasting pan in the oven and roast for 4 hours (15 minutes per pound). *Note: if you see the turkey's skin browning too soon, cover turkey with foil.
8. To know when your turkey is done, check its temperature by sticking a meat thermometer into its thigh. At 175 degrees, the turkey is done.
9. Once turkey is done, remove it from the oven and let it cool off for 20-30 minutes. Carve and serve!