

## Holiday Turkey

- 1 (12 pound) whole turkey
- 3/4 cup olive oil
- 2 tablespoons garlic powder
- 2 teaspoons dried basil
- 1 teaspoon ground sage
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups water

### Instructions:

- Preheat oven to 325 degrees F. Clean turkey (discard giblets and organs), and place in your Oval Turkey Roaster with a lid.
- In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper.
- Using a basting brush, apply the mixture to the outside of the uncooked turkey.
- Pour water into the bottom of the oval roaster, and cover.
- Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F.
- Remove bird from oven, and allow to stand for about 30 minutes before carving.

