



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

- Preheat oven to 325 degrees F (165 degrees C).
- Clean turkey (discard giblets and organs), and place in Diamondcraft Platinum Oval 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 (82 degrees C).
- Remove bird from oven, and allow to stand for about 30 minutes before carving.