



Classic Roasted Half Turkey

Buy 1 whole turkey at your local grocer and get the butcher to cut it into 2 halves. If your turkey is fresh, you can freeze the other half for another meal. The butcher can also cut a frozen turkey in half, so you can defrost and eat one immediately and place the other half directly in the freezer. Either way, this makes for a very economical way to have a beautiful and traditional turkey dinner for a smaller group.

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Serves 4-6

Prep time: 15 mins., Cook time: 1 ½ – 2 hrs

For turkey:

- ½ turkey, 3-4kg
- 2 tbsp olive oil
- 2 medium onions
- 6 large carrots
- One bunch fresh rosemary
- 3 large garlic cloves, unpeeled
- ½ cup white wine
- ½ cup chicken broth

For rub:

- 1 tbsp salt
 - 1/2 tbsp pepper
 - 1/2 tbsp garlic powder
 - 1 tbsp ground sage
 - 1/2 tbsp ground rosemary
 - 1/2 tbsp ground thyme
1. If your bird is frozen, place it in the refrigerator overnight to defrost.
 2. Pat the bird dry with paper towels.
 3. Preheat your oven to 350 degrees.
 4. Rub both sides of the turkey with olive oil.
 5. Combine all spices to make a rub. Sprinkle generously onto both sides of the bird.
 6. Slice your onions roughly into 1-inch rounds. Peel and wash the carrots.
 7. Pour wine and chicken broth into your roasting pan. Line the bottom with onions, whole carrots, unpeeled garlic cloves and rosemary sprigs. Place the bird on top of all the vegetables, cut side down.
 8. Cook the turkey for 1 ½ – 2 hours until cooked through. Test for doneness with a meat thermometer. Turkey should reach **an internal temperature of 170°F (77°C) in the breast and 180°F (82°C) in the thigh.**
 9. Remove turkey from the oven and let it rest for 15 minutes before carving.
 10. Enjoy!



Tip:

Here's an easy and quick way to make some homemade gravy to serve with your bird. Take your pan drippings and skim all but a few tablespoons of the fat away. Pour into a saucepan. Unpeel the garlic. Add the garlic and half the cooked onion to the saucepan. Blend with a hand blender. Combine 1 tbsp corn starch with ½ glass of milk until dissolved. Add to the saucepan. Stir over medium heat and bring to a simmer. Lower the heat until mixture thickens and serve in a gravy boat.

Now if you are looking to cook a larger turkey you can, just adjust the recipe as needed. Whether this is your first turkey or the first time you are cooking for a smaller crowd.