



THE ingles TABLE

with Abby J
Abby J's Holiday Rub Turkey

Shopping List

- 10 to 12 lb. turkey, patted dry inside and out; remove neck, heart, & gizzard
- 1 stick butter, melted
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground pepper
- 2 teaspoons dried thyme
- 1 teaspoon of French's dijon mustard
- 2 teaspoons dried rosemary
- 1 teaspoon dried sage
- 1 teaspoon garlic powder
- 2 cups chicken stock
- 3 large carrots, cut into pieces
- 3 large celery stalks, cut into 1-inch pieces
- 2 vidalia onions, quartered



Cooking Instructions

- 1) Remove the turkey from the refrigerator 1 hour before roasting. Tuck the wings under and tie the legs together with kitchen string.
- 2) Preheat oven to 425.
- 3) Combine the first 7 ingredients with the butter.
- 4) Rub the entire turkey and under the skin with the herb butter and season the cavity with salt and pepper
- 5) Fill the cavity with half the celery, carrots, and onions. Pour the 2 cups of chicken stock in the pan, along with the remaining half of the vegetables.
- 6) Place the bird breast side up on the vegetables.
- 7) Roast the turkey for 45 minutes.
- 8) Reduce the heat to 350 degrees and continue roasting, basting with the pan juices every 30 minutes until an instant-read thermometer inserted in the thickest part of the thigh away from bone registers 175 degrees. This takes 2 1/2 - 3 hours.
- 9) Transfer to a cutting board and allow to rest 15 to 20 minutes before carving. Plate on a platter with your favorite fruits such as apples, lemons, pomegranates, persimmons, etc.