



# Savor the Moment

“the Cooking Event Experts”

## “Taking on the Turkey” Recipes & Tips for Thanksgiving Success!

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### Butterflied Roast Turkey with Lemon Sage Gremolata

#### For the Turkey:

12-18 lb turkey, rinsed and patted dry  
8 sprigs fresh rosemary, 4”-6” long  
4 Tablespoons good quality olive oil  
Paprika  
Salt & pepper      Linen twine for trussing

#### For the Gremolata:

4 Tablespoons unsalted butter, softened  
Zest of three lemons, finely chopped  
3 cloves garlic, minced  
¼ cup finely chopped Italian parsley  
¼ cup finely chopped fresh sage leaves

1. Remove turkey from the refrigerator at least one hour before cooking. Set oven racks so that the top of the butterflied turkey, on top of the pan and rack will be about 6 inches from the heat source (about 12 inches total). Preheat broiler on high using broil or convection broil. Make the gremolata in a small bowl by blending the softened butter with lemon zest, garlic, parsley and sage. Set aside at room temperature.
2. You can order your turkey with the back bone removed or you can do it yourself. **BE CAREFUL!** Use strong poultry scissors, a sharp serrated knife or a boning knife. To butterfly turkey, place breast side down on a cutting board and starting at the neck, remove backbone by cutting through the ribs on each side with strong kitchen shears. Remove the back bone. Open the cavity and with a knife, cut along one side of the ridge of the breast bone all the way through the bone (not the meat) so the turkey lays flat. Remove pointed wing tips.
3. Prepare a shallow roasting pan with a rack or broiling pan by spraying both the pan and rack with non-stick spray. Set turkey, skin side down, on top of criss-crossed sprigs of rosemary. Brush 2 Tablespoons of olive oil over the entire underside and legs and season with salt, pepper and paprika. Broil turkey for 12-15 minutes, checking it half way through until it becomes very brown on the exposed underside. Watch it carefully!
4. Remove pan from the oven and carefully flip the turkey over and arrange legs slightly away from the body of the turkey to insure even cooking. Tie one end of twine to a leg bone and bring it up under the breast and back down to the other leg bone. Be sure wings are tucked in. Tie off twine. Brush the top of the bird with olive oil, generously season again and return to the oven. Set oven to 350°F convection or 375°F thermal. Place the probe deep into the breast near the bone and set it for 155°F. (about one hour and 30 minutes to two hours; more for non-convection settings). Basting is not necessary with this method.
5. During the last 20 minutes of roasting, brush bird with half of the gremolata mixture and finish roasting. Reserve remaining gremolata to serve with the turkey or with the accompanying vegetables.
6. Remove from the oven, and let meat rest for 20-30 minutes to retain juices and finish coming up to temperature. The breast meat will reach 160-165°F and the legs will come up to 180- 185°F. Reserve pan drippings for gravy.

**Note:** To cook with dressing, place uncooked dressing into a very large, oven safe baking dish. After turkey has been broiled, begin with step 4, placing the turkey onto the dressing in the pan and cooking them both together. Enjoy!

**How much to cook:** Plan on 1 lb. of turkey per person for generous helpings and leftovers.