



INGREDIENTS

1 stick unsalted margarine	Black pepper, to taste
1 lemon, juiced	1 large bunch, fresh thyme
1 tsp. thyme, chopped	1 lemon, halved
1 fresh turkey, 10-12 lbs.	1 onion, quartered
Salt, to taste	

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt the butter in a small saucepan over low heat. Add juice of lemon and chopped thyme leaves to the butter mixture. Set aside.
3. Wash the turkey inside and out, and pat the outside dry.
4. Place the turkey in a large roasting pan. Salt and pepper the inside of the turkey cavity. Stuff the cavity with the bunch of thyme, halved lemon and quartered onion.
5. Brush the outside of the turkey with the butter mixture and sprinkle with salt and pepper. Tie the legs together with string.
6. Roast the turkey about 2½-3 hours, or until the juices run clear. Remove the turkey to a cutting board and cover with aluminum foil. Let rest 20 minutes.
7. Slice the turkey and serve.

NUTRITION FACTS

Serves 10 / Serving Size - NA	
Calories	240
Total Fat	12g
Protein	29g
Cholesterol	86mg
Sodium	60mg
Total Carbohydrates	1.8g
Dietary Fiber	0.5g
Sugars	0.4g