Turkey (Thanksgiving)

Ingredients

- 20 lb turkey
- 16 ozs dijon mustard
- 1/2 cup soy sauce, low sodium
- 6 lemons, juiced (save the rinds)
- 1 cup olive oil
- salt and pepper to taste
- bunch fresh herbs: rosemary, basil, thyme, oregano & sage

Summary

Yield: 16
Source: Priscilla Warnke
Prep Time: 30 minutes
Category: Poultry

Instructions

Oven: 350 degrees
Bake time: 5 1/2 - 6 hours

Rating: Awesome

Remove giblets from turkey cavity (discard or use for gravy). Clean turkey and wipe dry with paper towels. Mix mustard, soy sauce, lemon juice and oil with a wire whisk or shake in a jar.

Season the bird with salt and pepper and place in a large roasting pan. Stuff the lemon rinds and 3/4 of the herbs into the turkey cavity. Pour marinade all over the turkey and cover with remaining herbs. Cover with foil and bake for 3 1/2 hours. Remove foil and continue to bake 2 hours, basting every 15 minutes. Turkey is done when temperature reaches 160 degrees. Let set , covered, for 20-30 minutes, turkey will continue to cook to 165 degrees.