

# *Slow Roasted Turkey with Herb Butter*

Cooking a turkey that is raised on pasture low and slow, beginning the night before Thanksgiving yields a flavorful and tender final result.

## **INGREDIENTS**

- 1/2 cup butter, softened or ghee or coconut oil
- 1/4 cup fresh thyme, chopped
- 1/4 cup fresh sage, chopped
- 1 pasture-raised turkey, about 16 to 18 lbs, giblets removed and reserved for another purpose
- 2 large yellow onions, quartered
- 2 large lemons, quartered

## **DIRECTIONS**

1. Preheat oven to 225 degrees.
2. Combine butter and herbs.
3. Rinse the turkey and pat it dry. With a butterknife, loosen the skin of the turkey from the flesh of the breast. Spread the herb butter between the skin and the breast meat. Season with unrefined sea salt and freshly ground black pepper.
4. Stuff the turkey's cavity with lemons and onions.
5. Truss the turkey and slow roast for approximately twelve hours, tented with parchment paper or foil or in a covered dish.
6. Baste every 2 to 3 hours. Increase the heat to 375 degrees and continue roasting for one and one-half hours or until the skin is a rich brown and the meat has reached an internal temperature of at least 185 F. Allow the turkey to rest for 30 minutes prior to carving.