



# Roasted Turkey

## Ingredients

- 2 tablespoons dried parsley
- 2 tablespoons ground dried rosemary
- 2 tablespoons rubbed dried sage
- 2 tablespoons dried thyme leaves
- 1 tablespoon lemon-pepper seasoning
- 1 tablespoon salt
- 1 (15-pound) whole turkey, neck and giblets removed
- 1 medium orange, cut into 8 wedges
- 1 medium onion, chopped into large pieces
- 1 medium carrot, sliced into ½-inch pieces
- 2 stalks celery, sliced into ½-inch pieces
- 1 (750 ml) bottle champagne
- 1 (14.5-ounce) can chicken broth

## Instructions

1. Preheat your oven to 350°F (175°C). Line a roasting pan with aluminum foil long enough to wrap the turkey.
2. In a small bowl, combine parsley, rosemary, sage, thyme, lemon-pepper seasoning, and salt.
3. Rub this herb mixture generously inside the turkey cavity. Stuff the cavity with orange wedges, onion, carrot, and celery.
4. Tie the turkey legs together with kitchen string and tuck the wings underneath the body.
5. Place the turkey on the foil in the roasting pan. Pour the champagne and chicken broth evenly over the turkey, making sure some liquid also gets inside the cavity.
6. Wrap the turkey loosely with the foil, ensuring it doesn't touch the skin to allow proper air circulation.
7. Roast the turkey for 2½ to 3 hours, or until the juices run clear. Remove the foil and continue roasting for an additional 30 to 60 minutes, until the skin turns golden brown and crispy. The internal temperature should reach 180°F (80°C) when checked with an instant-read thermometer in the thickest part of the thigh near the bone.
8. Remove the turkey from the oven, cover loosely with two sheets of foil, and let it rest in a warm spot for 10 to 15 minutes before carving.
9. Serve and enjoy a juicy, aromatic turkey perfect for holiday celebrations!