# Thanksgiving Turkey

**FRESH ROSEMARY** **FRESH THYME**
**FRESH GARLIC (5 CLOVES)** **ONE LARGE ONION**
**FRESH GREEN ONIONS (1 BUNCH)**
**2 LEMONS (FOR FULL ROASTING)**
**1 STICK MARGERINE OR SALTED BUTTER**
**POULTRY SEASONING** **SALT & PEPPER**
**1 CUP APPLE JUICE** **1/2 CUP WATER**
**PORK BELLY**

Unwrap turkey-take neck and giblets out of cavity. Rinse bird and dry with paper towels.

## Full Roast:

Rub cavity with lemon-insert fresh herbs, garlic, onion. Rub outside with butter, salt, pepper & poultry seasoning-place on rack breast side down. Place pork belly on top of bird. Pour apple juice & water in roasting pan. Use roasting chart for cooking time by weight of bird. For last 45 min of roast, rotate bird-cook at 400 to brown. (Add juices to roasting pan if necessary). Let stand 20 minutes before carving. Do not overbake

## Roast/Bake:

Prepare bird to cook as above without liquid in pan. Roast 45 minutes at 425-transfer to foil lined roasting pan with lid. Place bird breast side down with belly on top. Put apple juice and water in roaster. Cover reduce oven temp to 325, slow roast according to the size of bird's package directions. Be careful removing lid after baking- Carve Turkey Baste with Juices, wrap on platter to keep warm for guests.