



# The Cooking Lady's Herb Roasted Spring Turkey

## *Ingredients*

½ turkey, fresh or thawed  
Olive oil  
Old Bay seasoning  
Kosher salt  
Black pepper

White pepper  
2 sprigs fresh rosemary  
dried oregano  
6 oz. Worcestershire based marinade

## *What To Do:*

Preheat oven to 350-degrees. To get half a turkey, slice down the middle of the back, debone along the back. Pat turkey dry and remove all gizzards. Spread out flat in a roasting pan.

Brush turkey liberally with olive oil, and season with Old Bay poultry and seafood seasoning, Kosher salt, cracked black pepper, white pepper, two sprigs of finely chopped fresh rosemary, and a good dusting of dried oregano. Rub all spices and herbs in the turkey skin very well. In the roasting pan, add marinade (I suggest Allegro) pouring around the edges of the turkey. Roast at 350 to 375 degrees for approximately one hour, until done.

When turkey is done, remove from pan and let rest. The au jus can be reduced with some good chicken stock and a dry white wine to taste. Makes fabulous gravy.