

Wineteer-rific Roasted Turkey

Ingredients

- 3 med. onions, chopped
- 3 med. celery stalks, chopped
- 2 med. carrots, peeled and chopped
- 5 sprigs fresh thyme
- 5 garlic cloves, peeled and halved
- 3 tbsps unsalted butter, melted
- 1 tbsp table salt
- 2 tsp ground black pepper
- 1 cup low-sodium chicken broth
- 1 whole bone-in, skin-on turkey breast (5 to 7 lbs.), trim excess fat and pat dry
- 4 lbs. turkey drumsticks and thighs, trim excess fat and pat dry



Preparation:

1. Adjust oven rack to lower-middle position. Heat oven to 275°F.
2. Arrange onions, celery, carrots, thyme and garlic in even layer on rimmed baking sheet.
3. Pour broth onto baking sheet. Place wire rack on top of vegetables.
4. Brush turkey pieces on all sides with melted butter. Sprinkle salt and pepper evenly over turkey. Place breast skin-side down, and drumsticks and thighs skin-side up on rack, leaving at least ¼ inch between pieces.
5. Roast turkey pieces for 1 hour.
6. Turn turkey breast skin-side up. Continue roasting until thermometer registers 160°F when inserted in thickest part of breast, and 170°F to 175°F in thickest part of thighs (an additional 1 to 2 hours.)
7. Remove baking sheet from oven, and transfer turkey and rack to another baking sheet. Allow pieces to rest 30 to 90 minutes.