

*Chef Larry's Roast Turkey*

*Yield: 8 - 10 Servings*

**Ingredients:**

1 each Hen turkey, fresh, 12 - 14 lbs.  
to season Salt  
to season Fresh ground pepper  
1/4 cup Olive oil

**Method:**

**Preheat oven to 400 degrees F. Rinse turkey well under cold running water. Pat dry with paper towels. Rub turkey with olive oil. Season turkey with salt and pepper. Place a rack in a large roasting pan. Place turkey breast side down and roast for the first 45 minutes at 400 degrees F. Carefully turn turkey over and reduce heat to 325 degrees F. Roast for 2 - 2 3/4 hours or until done. To test doneness insert probe thermometer, breast meat should register 165 degrees F and the thigh 180 degrees F. Allow roast turkey to rest for 20 minutes before slicing.**