

The turkey was Awesome!!

This is what I did.....

Started it at 450 with oiled parchment tented over it and butter,herbs and lemon zest rubbed under and on top of the skin.

After 30 minutes I lowered the oven to 400 for about 20 minutes and then removed the parchment and lowered to 375...it cooked in about 2-3/4 hours..I lowered it to 350 for the last 30 min.....then we let it rest for 30 minutes cut it up and put the less cooked parts back in the oven..

I followed the 145 degree rule for the breast and thigh and cooked it with an apple inside.

I also cooked it raised from the bottom of the pan on a flat rack, and I put giblet stock and carrots on the bottom and the apple and an onion inside the bird...