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Herby Buttery Turkey

SERVES 4-6 ACTIVE TIME : 15 MIN TOTAL TIME: 2 HR 5 MIN

Ingredients:

- 2 1-lb. turkey wings or legs
- 1 lb. mushrooms, sliced in half
- 2 tablespoons poultry herbs (thyme, rosemary, and sage), de stemmed and chopped
- 1 lemon, juiced
- 1 shallot, minced
- 1 tablespoon BOLD Home Cooking Spice Blend
- 4 tablespoons salted butter, softened
- Salt and ground black pepper

Directions:

Preheat oven to 325 degrees F. °F

In a mixing bowl, whisk together the softened butter, poultry herbs, minced shallots, and lemon juice.

Trim off any excess fat on the turkey and season both sides evenly with salt, pepper, and BOLD Home Cooking Spice. Place the turkey into a roasting pan and surround it with mushrooms.

Spread the butter on the top of turkey and bake for 1 hour and 30 minutes.

Once finished cooking, remove it from the oven and allow it to rest for 20 minutes before cutting into it.