



Simplest Thanksgiving Turkey

Preheat the oven to 325 degrees F. Pull the neck and giblets out of the cavity; ditch the liver and save the rest of the giblets for gravy. Dry the turkey with paper towels, then season inside and out with salt and pepper. Fill the turkey with aromatics like chopped onions, carrots, apples and herbs, then place breast-side up in a roasting pan and brush with melted butter. Tent with foil and roast for 2 hours (for a 10- to 12-pound turkey; add an extra 15 minutes per pound for larger birds). Remove the foil, baste with more melted butter and crank the oven to 425 degrees F. Roast for another hour or until the meat at the thigh registers 165 degrees F. Let rest while you make the gravy.