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Herb-Roasted Turkey with SLOMIXX® All-Purpose Seasoning



Ingredients

- 1 whole turkey (10-12 pounds)
- 1/4 cup olive oil
- 2 tbsp SLOMIXX seasoning (more for sprinkling)
- 2 cloves garlic, minced
- 1 lemon, halved
- Fresh herbs (rosemary, thyme, and sage)
- 1/2 cup white wine or broth



Directions

1. Preheat your oven to 350°F (175°C).
2. Pat the turkey dry with paper towels. Rub olive oil all over the turkey, making sure to coat it evenly.
3. Sprinkle 2 tablespoons of SLOMIXX seasoning all over the bird, gently rubbing it into the skin.
4. Stuff the turkey cavity with lemon halves, minced garlic, and fresh herbs.
5. Place the turkey in a roasting pan and pour wine or broth around the base.
6. Roast for 2 to 3 hours, or until the internal temperature reaches 165°F (75°C). Baste occasionally with the pan juices for a golden, crispy skin.
7. Let the turkey rest for 15 minutes before carving. Sprinkle with a little extra SLOMIXX seasoning for that finishing touch!