Perfect Roast Turkey

**Nutrition Facts**

- Serving Size: 1/2 cup
- Calories: 180
- Total Fat: 10g
- Saturated Fat: 8g
- Trans Fat: 0g
- Cholesterol: 50mg
- Sodium: 160mg
- Total Carbohydrate: 8g
- Dietary Fiber: 0g
- Sugars: 0g
- Protein: 0g

**Ingredients**

- 1/4 pound (67g) unsalted butter
- 2 lemon halves, juiced
- 2 tablespoons chopped fresh thyme leaves
- 1 fresh turkey (15-17 pounds)
- Kosher salt
- Freshly ground black pepper
- 1 large bunch fresh thyme
- 1 whole lemon, halved
- 1 sprig oregano, garnished
- 1 head garlic, halved, smashed

**Directions**

1. Preheat the oven to 350 degrees F.
2. Melt the butter in a small saucepan and add the lemon juice and a teaspoon of thyme leaves to the butter mixture. For the thyme and lemon mixture, pour it over the turkey.
3. Bake the turkey for 30 minutes, then baste it with the mixture. Reduce the heat to 325 degrees F and bake for 1 hour longer. Baste after 1 hour of cooking.
4. Once the turkey is done, remove it from the oven and let it rest for 20-30 minutes before carving.

This turkey is a winner! And it is SO cute!