

# firstrecipeolutions



This Thanksgiving, choose high-quality McCormick® ingredients to help turn your most important meal of the year into an unforgettable feast. Try our McCormick Savory Herb Rub Roasted Turkey, and top it off with mouth-watering McCormick Perfect Turkey Gravy to add that special touch your family waits all year for.

And don't forget dessert. Finish the meal off right with McCormick Signature Pumpkin Pie. Or try something truly irresistible, like McCormick Pumpkin Cupcakes with Spiced Cream Cheese Frosting for a treat that will soon become a Thanksgiving favorite. You will be sure to bring a smile to everyone's faces and make a spread well worth the 364-day wait.

With Christmas right around the corner, you can count on McCormick to inspire your most delicious holiday cooking and baking. For delicious recipes and ideas that will make your holidays even more memorable, visit [mccormick.com](http://mccormick.com)



## McCormick® Savory Herb Rub Roasted Turkey



### INGREDIENTS

- 1 whole turkey (12 to 14 lb.), fresh or frozen, thawed
- 1 tbsp. vegetable oil
- 2 tbsp. McCormick Rubbed Sage
- 1 tbsp. McCormick Paprika
- 1 tbsp. Lawry's® Seasoned Salt
- 2 tsp. McCormick Garlic Powder
- 1 tsp. McCormick Ground Black Pepper
- ¾ tsp. McCormick Ground Nutmeg
- 1 large onion, cut into wedges
- 6 McCormick Bay Leaves

**PLACE** turkey on rack in roasting pan. Brush with oil. Mix seasonings. Sprinkle 1 tbsp. of the seasonings inside turkey. Spread remaining seasonings over entire surface and under skin of turkey. Place onion and bay leaves inside turkey. Add ½ cup water to pan. Cover loosely with heavy-duty foil.

**ROAST** in preheated 325°F oven 1 hour. Remove foil. Roast 2 to 2½ hours longer or until internal temperature reaches 165°F (175°F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Reserve pan juices to make gravy.

Makes 12 servings.

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