



# parmesan Turkey

## Ingredients

- 1 stick (8 tablespoons) unsalted butter, room temperature
- 2 teaspoons fresh rosemary, minced
- 2 teaspoons fresh thyme, minced
- 2 cloves garlic, minced
- Zest of 1 lemon, finely grated
- 1½ cups grated Parmesan cheese (about 6 oz), divided
- Kosher salt and freshly ground black pepper, to taste
- One 10- to 12-pound turkey, spatchcocked (ask your butcher!)
- 2 tablespoons extra-virgin olive oil

## Instructions

1. **Preheat the oven** to 375°F (190°C). Set a wire rack inside a large rimmed baking sheet and set aside.
2. **Make the Parmesan butter:** In a medium bowl, mix the softened butter with rosemary, thyme, garlic, lemon zest, ½ cup Parmesan, 1 teaspoon salt, and a few grinds of black pepper until smooth and well blended.
3. **Season the turkey:** Pat the turkey dry with paper towels. Generously season both the underside and skin side with about 1 tablespoon salt and several grinds of black pepper. Place the turkey skin-side up on the prepared rack.
4. **Butter under the skin:** Carefully slide your fingers under the turkey skin over the breasts and thighs to loosen it. Evenly spread the Parmesan butter underneath the skin.
5. **Crisp the outside:** Rub the olive oil all over the turkey skin, then sprinkle the remaining 1 cup of Parmesan over the entire surface.
6. **Roast the turkey:** Bake for 1½ to 2 hours, or until the Parmesan is golden and crisp and an instant-read thermometer inserted into the thickest part of the thigh reads 165°F (74°C).
7. **Rest and serve:** Let the turkey rest for at least 30 minutes before carving to allow the juices to redistribute.