



And it all started with the McCormick® Gourmet Collection.

### McCormick Gourmet Collection Roasted Turkey with Smoked Paprika

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|--------------------|--|--|--|
| <b>Ingredients</b> | 2 tbsp. <b>Italian Seasoning</b>         | 2 tsp. <b>Garlic Powder</b>                                      | 2 ribs celery                                    |
|                    | 2 tbsp. <b>Sicilian Sea Salt</b>         | 2 tsp. <b>Ground Mustard</b>                                     | 1 <u>each</u> onion <u>and</u> orange, quartered |
|                    | 1 tbsp. <b>Coarse Grind Black Pepper</b> | 1 whole turkey (12 to 14 lb.),<br>fresh <u>or</u> frozen, thawed | 2 <b>Bay Leaves</b>                              |
|                    | 1 tbsp. <b>Smoked Paprika</b>            |  | 1/2 cup <b>Kitchen Basics®</b> Chicken Stock     |

**MIX** first 6 ingredients. Place turkey, breast-side up, on roasting rack in shallow roasting pan. Sprinkle 1 tbsp. of the spice mixture inside turkey. Stuff with celery, onion, orange and bay leaves. Brush turkey lightly with oil. Spread remaining spice mixture over entire surface and under skin of turkey. Add stock to pan; cover loosely with heavy-duty foil.

**Directions**  
**ROAST** in preheated 325°F oven 1 hour. Remove foil. Roast 2 to 2 1/2 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. Transfer to serving platter. Reserve pan juices to make gravy or to serve with turkey. Makes 15 servings.

For great-tasting recipes, menus and more, visit [mccormickgourmet.com](http://mccormickgourmet.com)

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