

Garlic Roast Turkey

6 cloves garlic
1 tablespoon paprika
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
4 tablespoons olive oil
1 10-pound turkey

Preheat the oven to 450°.

Mince or mash garlic and blend with paprika, salt, pepper, and oil.

Remove the giblets from the cavity, rinse the bird, and dry with paper towels.

Brush the garlic mixture all over the inside body cavity and outside of the turkey.

Set the turkey breast side up on a rack in a roasting pan, and put into the preheated oven. Reduce the heat immediately to 325°. After the first half-hour of roasting, baste frequently with the garlic sauce. Roast the turkey for approximately 20 minutes per pound, or until a meat thermometer stuck into the thigh away from the bone registers 180°.

Let the turkey rest outside the oven about 10 minutes before carving.

Makes about 10 to 12 servings.