

### *Riesling Turkey Rub*

2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper  
2 teaspoons dried thyme  
2 teaspoons dried rosemary  
1 teaspoon dried sage  
1/2 teaspoon garlic powder

2 Tablespoons Riesling Wine Flour

Grape-seed oil (for the turkey)

Preheat the oven to 325 degrees F.

Mix all of the dry rub ingredients in a small bowl.

Put the turkey on a rack in a roasting pan.

Generously season the turkey cavity with salt and pepper, to taste. Brush the turkey with grape-seed oil, and rub it with the seasoning mixture. Tie the legs together loosely to hold their shape, and tuck the wing tips under.

Roast the turkey until an instant-read thermometer inserted into the thickest part of thigh registers 165 to 170 degrees F, about 3 hours.

This recipe is for a 14-16 pound Turkey

Transfer the turkey to a platter. Tent it very loosely with foil, and let it rest for at least 30 minutes (the internal temperature will rise 5 to 10 degrees). Reserve the juices in the pan.