

Oven Ready Turkey

1 Turkey, any size
2 cups broth or water

Melted unsalted butter, Baster or Large Spoon (optional, for basting)

1. Prepare the Turkey for Roasting – A few hours before roasting, take the turkey out of the fridge. This takes the chill off the meat, which helps the meat cook faster and more evenly, and it dries out the skin, which promotes browning and crisping. You want the turkey to be close to room temperature when you put it in the oven. An average size bird will need about 2+ hours. **Preheat the Oven to 450°F** -. We recommend leaving your turkey un-stuffed and un-tied. It's easier and because the turkey will cook more evenly.

3. Roast the Turkey - Pour two cups of broth or water into the roasting pan. Place the turkey in the oven and turn down the heat to 350°F. Shield the breast meat with foil toward the end of cooking if it starts getting too browned. You can also wrap the little wings with foil to keep them from getting too dark.

4. Cooking Time - The rule of thumb for cooking a turkey is **15 minutes per pound**. So a 16-pound turkey should be about 4+ hours to cook. **See chart below**. However, each oven is a bit different. Plan on the 15 minute-per-pound rule, but start checking the temperature of your turkey about halfway through the scheduled cooking time to gauge how fast it's cooking.

5. Basting the Turkey (*Optional – will lengthen cooking time.*) Every 45 minutes, remove the turkey from the oven, close the oven door (don't let that heat out!), and baste the turkey all over. To baste, tilt the pan and use a turkey baster or spoon to scoop up the liquids and drizzle them on top of the turkey. Basting with pan juices cools the surface of the turkey and slows down cooking, which in turn keeps the breast meat cooking at close to the same rate as the legs and thighs. *Optional Extra* - In the last 45 minutes or so of cooking, baste the turkey with melted butter or oil. This helps crisp up the skin and turn it a beautiful deep golden brown.

5. Check the Temperature - To make sure that turkey is fully cooked through and through, we like to check its temperature in three places: the breast, the outer thigh, and the inside thigh In every case, the meat should be at least 165°F. If any place is under that temperature, put the turkey back in the oven for another 20 minutes. Shield the breast meat with foil if needed to keep it from overcooking.

6. Rest the Turkey - Then, lift the whole turkey (still on the rack) and transfer it to a cutting board. Tent the turkey with aluminum foil and let it rest for at least 30 minutes. This gives time for the meat to firm up and the juices to be re-absorbed into the muscle tissue, making the turkey easier to slice and taste juicier.

Turkey Gravy:

For best results we suggest you reheat the Gravy on the stove top not the microwave. Please keep stirring while the gravy gently reheats.

Approximate Roasting Times for Unstuffed Turkey	
Turkey Weight	Hours
6 to 8 pounds	2-1/2 to 3 hours
8 to 12 pounds	3 to 4 hours
12 to 16 pounds	4 to 5 hours
16 to 20 pounds	5 to 5-1/2 hours
20 to 24 pounds	5-1/2 to 6 hours