

# Roast The Perfect Turkey

## Roasting Times & Temperatures

### **(For an unstuffed bird)**

Your turkey will be done when the thermometer reaches 160°F in the white meat. Begin checking one hour before the end of the recommended roasting time to check readiness. We recommend that the stuffing/dressing be cooked on the side. This makes cooking a juicy bird easier to monitor.

**Make sure when you insert the thermometer that it goes into the meat and *not* the cavity of the bird.**

### **Directions**

*(Read the directions completely before you start cooking)*

1. Allow 11 minutes per pound for approximate cooking time (for X-large birds 13 min. a lb).
2. Allow the turkey to rest for 1 hour and come to room temperature before cooking.
3. Pre-heat the oven at 450°F.
4. Cook first ½ hour at 450°F then reduce heat to 350°F.
5. Using a pastry brush, baste the bird with the wine and butter mixture every half-hour. Frequent basting will help ensure a moist bird.
6. With 45 minutes of cooking time remaining (60 minutes for birds 16 lbs and larger), remove the cheesecloth and foil, baste the bird and return it to the oven. This will allow the bird to brown.
7. Check the temperature. Remove from the oven when the bird registers 160°F in the white meat on a meat thermometer (insert the thermometer 2" into the meat being careful to avoid air pockets or the breast cavity).
8. Remove from oven and let it sit for 20-30 minutes before carving. The residual heat will continue to cook the bird.

## Making Gravy

Make some turkey stock using the giblets, carrots celery, onions, herbs and seasoning or buy some chicken stock. In a saucepan, heat turkey pan drippings and to thicken the gravy, whisk in flour (you can use a mixture of corn starch with a little water) until well blended. Whisk thoroughly to avoid lumps; let cook until light brown. Whisk in stock and simmer, mixing continuously for at least 15 minutes.

**All ovens and thermometers are not always created equal, we can't be held responsible!**