

HOW TO USE A WHOLE TURKEY

BASIC ROASTING METHOD PT. 1

1. IF FROZEN, PLACE TURKEY IN THE REFRIGERATOR FOR 24 HOURS OR MORE TO FULLY DEFROST.
2. ONCE DEFROSTED, PREHEAT OVEN TO 425°F.
3. PLACE TURKEY ON A LARGE CUTTING BOARD AND REMOVE FROM PACKAGING. MAKE A NOTE OF THE WEIGHT OF THE TURKEY, WRITTEN ON THE LABEL. THE WEIGHT DETERMINES HOW LONG THE TURKEY WILL BE COOKED.
4. PLACE YOUR HAND IN THE HOLE BETWEEN THE TURKEY'S LEGS, INTO ITS BODY CAVITY. REMOVE ANYTHING STORED INSIDE (SOMETIMES THERE WILL BE A PACKAGE OF OTHER TURKEY PARTS). REMOVE THESE PARTS FROM PACKAGING AND SET ASIDE.
5. MEANWHILE, IF THE NECK IS STILL ATTACHED TO THE TURKEY, USE A SHARP KNIFE OR KITCHEN SCISSORS TO REMOVE THE NECK. ADD THE NECK TO THE OTHER REMOVED PIECES OF TURKEY AND SET ASIDE.
6. OPTIONAL STEP: CHOP UP CARROTS, CELERY, ONIONS, AND HERBS AND STUFF THEM INSIDE THE BODY CAVITY. USING YOUR HANDS, RUB THE ENTIRE TURKEY WITH SALT AND PEPPER (AND OPTIONAL: BUTTER).

HOW TO USE A WHOLE TURKEY

BASIC ROASTING METHOD PT. 2

- 7. PLACE THE TURKEY BREAST-UP ONTO THE RACK OF A ROASTING PAN AND FIT THE RACK INSIDE OF A DEEP-SIDED ROASTING PAN.
- 8. PLACE IN OVEN AND ROAST FOR 10 MINUTES. REDUCE HEAT TO 325°F AND COOK AN ADDITIONAL 15 MINUTES PER POUND OF TURKEY. (FOR EXAMPLE, A 10LB TURKEY WILL ROAST FOR 150MINUTES, APPROXIMATELY).
- 9. FOR EXTRA JUICY MEAT, POUR 2 CUPS OF WATER INTO THE BOTTOM OF THE ROASTING PAN. USING A TURKEY BASTER, SQUEEZE THE LIQUID AT THE BOTTOM OF THE ROASTING PAN OVERTOP THE TURKEY EVERY 30 MINUTES. ADD MORE WATER IF NONE IS LEFT.
- 10. USING A MEAT THERMOMETER, CHECK THE THIGH MEAT AND BREAST OF THE TURKEY EVERY 5-10 MINUTES IN THE LAST 30 MINUTES OF COOK TIME. WHEN THE TEMPERATURE REACHES 180°F IN THE THIGH AND 170°F IN THE BREAST IT IS COOKED AND SAFE TO REMOVE FROM THE OVEN AND EAT.
- 11. REMOVE TURKEY FROM OVEN AND TRANSFER TO A LARGE CUTTING BOARD. LET SIT FOR 30 MINUTES UNTIL COOLED ENOUGH TO CUT.

HOW TO MAKE A SIMPLE TURKEY GRAVY

BASIC ROUX METHOD

1. WHILE THE TURKEY IS COOKING IN THE OVEN, USE THE TURKEY PARTS SET ASIDE TO MAKE A GRAVY.
2. PLACE THE TURKEY PARTS INTO A MEDIUM POT. FILL THE POT WITH 4 CUPS OF WATER.
3. ON THE STOVE, BRING THE WATER TO A BOIL. REDUCE HEAT TO LOW AND SIMMER WHILE THE TURKEY IS COOKING.
4. WHEN THE TURKEY HAS FINISHED COOKING AND HAS BEEN REMOVED FROM THE OVEN AND ROASTING PAN, IF THERE IS ANY LIQUID OR FAT LEFT IN THE BOTTOM OF THE ROASTING PAN, POUR IT INTO THE SIMMERING POT FOR EXTRA FLAVOR.
5. RIGHT BEFORE YOU ARE READY TO EAT, STRAIN THE LIQUID INTO A LARGE CONTAINER.
6. IN A SECOND MEDIUM POT OVER MEDIUM HEAT, MELT 2 TBSP BUTTER. ADD 2 TBSP FLOUR AND WHISK CONSTANTLY UNTIL THE FLOUR AND BUTTER HAVE MIXED FULLY AND ARE TURNING A GOLDEN COLOR.
7. ADD THE LIQUID AND WHISK, COOKING FOR 5-6 MINUTES UNTIL THE GRAVY BEGINS TO THICKEN. TURN HEAT TO LOW.
8. TASTE, AND SEASON WITH HERBS AND SPICES, SALT AND PEPPER AS NEEDED. SERVE IMMEDIATELY OVER TURKEY AND SIDE DISHES.

HOW TO USE TURKEY BONES

BASIC TURKEY STOCK

1. ONCE YOU'VE PICKED ALL THE MEAT OFF OF THE TURKEY, PLACE ALL OF THE BONES INTO A LARGE STOCK POT.
2. FILL THE POT WITH WATER AND BRING TO A A BOIL. REDUCE HEAT TO LOW, COVER, AND SIMMER FOR 6-12 HOURS, ADDING MORE WATER IF NECESSARY.
3. STRAIN THE STOCK AND USE LIQUID TO MAKE SOUPS, STEWS, AND CASSEROLES.
4. USE IMMEDIATELY OR STORE IN THE FREEZER FOR 3-6 MONTHS.