

Step by Step How to Cook a Turkey

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Estimate 1 lb per person for no leftovers, 1 ½ lbs for leftovers

Thaw 24 hours in refrigerator per 5 lbs of turkey.

Remove turkey from wrapper. Remove neck and giblet bag from cavity of turkey. They can be boiled and added to gravy as giblets or discarded.

Rinse cavity, especially if there is ice, with cool water. Pat dry with paper towels (don't let any get left in there).

Put turkey breast side up in sprayed roasting pan on rack. If you don't have a rack, you can crumple up foil to put the bird on top of that.

Stuff with stuffing. Extras, if you have them, can be put in a greased dish to bake later.

Add pats of butter, about 1 stick, on top of turkey and sprinkle on Adobo. Add a couple of inches of filtered water to bottom of roasting pan to increase drippings and make broth as it cooks. I added 6 cups to my pan and 15.8 lb turkey.

Cook at 325*. I don't baste; the melting butter kind of does that. You certainly can baste if you want to but I don't find it necessary. Check it after about 2 hours, then after 1 hour, then every 30 minutes as it gets

closer to being finished. When it gets nicely browned, cover loosely with foil so it doesn't get too brown as it continues to cook.

Cook until 180* in thigh, 160* in stuffing. Be sure to be touching center of meat, not bone or through too far. My 15.8 lb stuffed turkey cooked 4 ½ hours. Be sure to go by the temperature of the meat, not the color of the skin or time cooked.

Let roasted turkey stand 20-30 minutes before carving (it is the perfect time to bake the casseroles if you are cooking it on serving day). This makes it firmer and easier to carve.

Remove stuffing to serving dish and carve as desired. If doing this ahead of serving day, put in 9x13 dish; white on one side and dark meat on the other. Cover with broth/drippings and cover for refrigerator (not too much extra, but cover). Bake at 350* for about 30 minutes to warm through on serving day. Set aside about 3 cups of drippings for gravy if desired. Put the bones and skin along with any extra drippings in a pot to make broth or soup or in a container for the freezer to do when you are ready.