

Perfect Roast Turkey



This is a good excuse to invest in an oven thermometer. The right temperature here is important.

Your turkey has been stuffed with:

- kosher salt
- freshly ground black pepper
- fresh thyme
- lemon
- onion

Your turkey has been brushed with:

- butter
- kosher salt
- freshly ground black pepper

The package contains one pint of chicken stock.

DIRECTIONS:

1. Let turkey sit on your kitchen counter to come to room temperature (about two hours).
2. Preheat the oven to 350°F.
3. When ready to begin cooking, gently open the foil on your turkey. Find the pint of chicken stock, open it and dump it into the pan around the raw bird. Close the foil back up tightly.
4. Roast **10-12 lb. turkey** for 2½ - 3 hours uncovered. Roast your **14-16 lb. turkey** for about 3½ - 4 hours. Keep covered for the first 2 hours, then uncover completely for the remainder of the roasting time. Roast your **22-24 lb. turkey** for 5 hours. Keep covered for the first 3 hours, then uncover completely for the remainder of the roasting time
5. You can tell that your turkey is done, when the juices run clear (meaning not at all pink) when you insert a knife underneath the leg where it meets the thigh. Remove the turkey to a cutting board and cover loosely with aluminum foil. Let rest for **AT LEAST 30 minutes.**
6. Carve the turkey onto a platter and serve.