

Roast Turkey

Clean the turkey completely. Rinse it with cold water and pat dry. Rub the cavity of the turkey lightly with salt. Stuff the cavity lightly with stuffing, if desired, (do not pack the stuffing in as it will expand while cooking) and tie the legs together. Stuff the neck cavity. Place turkey into a roasting pan. Brush the turkey with cooking fat. Place uncovered in a preheated oven. When the turkey is light golden brown place a piece of aluminum foil over the bird pinching it lightly at the ends to anchor it. When the turkey is 2/3 done, free the drumsticks to allow the heat to reach the inside of the thigh area. This ensures thorough cooking.

The turkey is done when the fleshy part of the drumstick feels very soft and the drumstick moves readily or twists out of joint. If a meat thermometer is used, the temperature of the turkey should read 190 degrees.

Roasting chart for turkey:

Weight	Oven temperature	Cooking time
4 to 6 lb.	325 degrees	3 to 3 ½ hr.
6 to 8 lb.	325 degrees	3 ½ to 4 hr.
8 to 12 lb.	325 degrees	4 to 4 ½ hr.
12 to 16 lb.	325 degrees	4 ½ to 5 ½ hr.
16 to 20 lb.	325 degrees	5 ½ to 7 hr.
20 to 24 lb.	325 degrees	7 to 8 ½ hr.

Adapted from Betty Crocker cookbook

