



Noreen's Kitchen

Perfect Roast Turkey

Ingredients

When choosing a turkey allow for ½ pound per person you will be serving plus extra if you would like to have leftovers.

10 to 15 pound Turkey	2 Lemons quartered
1 Stick Butter Softened	1 Bunch Fresh Parsley
2 Apples Cut in Half	1 Bunch Fresh Sage
1 Heart of Celery Cut into Chunks	1 Bunch Fresh Thyme
5 Whole Carrots Peeled and Cut Into Chunks	1 Tablespoon Cracked Black Pepper
2 Large Onions Quartered	1 Tablespoon Kosher or Sea Salt
1 Orange quartered	Water or Apple Cider

Step by Step Instructions

Remove one rack from the oven and place the remaining rack on the lowest setting. Preheat oven to 450 degrees

Wash turkey and remove the giblet packet from the cavity. Wash both cavities well with cool running water. Dry well with paper towel.

Place Turkey in a roasting pan with a rack in the bottom.

Stuff Turkey cavity with a variety of the apple, celery, carrot, orange, lemon onion, and herbs. Place one half of an apple in the neck cavity and cover with the skin.

Tuck wing tips under the bird so they are snug and do not wiggle around.

With your hands. Spread the softened butter all over the turkey skin, making sure to get good coverage.

Slip your fingers gently between the skin and the breast meat and loosen the skin, rub more butter under the skin.

At this time you may arrange some sage leaves in a pretty pattern under the skin. It will cook into the skin and look beautiful when finished. It will also flavor the breast meat.

Sprinkle the turkey with salt and pepper.

Pour 1 Cup of water or apple cider into the bottom of the pan.

Place turkey in oven and allow to roast at 450 degrees for 30 minutes.

After 30 minutes reduce the oven temperature to 350 degrees. Allow to roast for 15 minutes per pound or until a meat thermometer reads no less than 160 degrees.

Once the internal temperature reaches the correct level. Remove turkey from oven and cover with aluminum foil and allow to rest for at least 30 minutes.

Carve turkey prior to serving. Cut off legs and thighs, remove breast meat from bone and slice.

Arrange turkey on platter for serving.

Enjoy!

Turkey Roasting Time Chart

Size of Turkey	Unstuffed
4 to 6 pounds (breast)	1 to 2 hours
6 to 8 pounds (breast)	2 to 3 hours
8 to 12 pounds	2 to 3 ½ hours
12 to 14 pounds	3 ½ to 3 ¾ hours
14 to 18 pounds	3 ¾ to 4 hours
18 to 20 pounds	4 to 4 ½ hours
20 to 24 pounds	4 ½ to 5 hours

Use a meat thermometer to test the internal temperature. Place the thermometer in the thickest part of the breast or the thickest part of the thigh deep enough to touch the bone. When the temperature reaches 160 degrees, your turkey is done. Remove from oven, tent with aluminum foil and allow to rest for at least 30 minutes before carving.