

Turkey Roasting

For the calm, cool & collected cook, whose love of moist meat, crispy skin and an aromatic kitchen abides.

INGREDIENTS:

- 1 (12-16 lb) TJ's Fresh All Natural Turkey
- 2 Sticks of TJ's Unsalted Butter, softened
- 1 package (each) TJ's Fresh Sage, Rosemary & Thyme
- Kosher Salt & Black Pepper
- 3 TJ's Sweet Onions, peeled and halved
- 3 TJ's Lemons, cut in half

PRE-PREP TURKEY WRANGLING

[TIME: 10 MIN]

Take the Turkey out of the fridge. Unwrap and remove the "temporary truss." Locate and remove neck & giblets (don't see 'em? don't forget to check the back end), set aside for potential future use.¹ Rinse bird inside and out with cold water. Pat dry with paper towels and set on a clean, flat surface. Let the bird mellow... 30 min - 1 hr at room temp.

PRE-HEAT OVEN TO 400°

PREPARE FRESH HERB BUTTER ELIXIR [TIME: 5 MIN]

Chop 1/2 package each of fresh Sage, Rosemary & Thyme (Parsley is vacationing at Scarborough Fair). Place butter in a bowl and mix in the herbs. Season with a touch of Kosher salt (just a touch, the bird is brined) and some freshly ground black pepper. *Yum!*

"BEAUTIFY" THE BIRD

[TIME: 15 MIN]

Transfer the turkey to a roasting pan fitted with a rack. Loosen the skin by gently sliding your fingers under the turkey breast and working them down to the thigh - *gentleness* is key as you want to avoid puncturing the skin. Carefully push the butter under the skin. Rub the remaining butter ALL over the bird. *So fun.* Stuff the cavity with onions, lemons, & remaining herbs.

IT'S TRUSSING TIME

[TIME: 5 MIN]

Truss the bird according to your tradition. You can keep it loose and tie the legs together, making sure that the skin flap gets tucked up too. Or you can take it to the next level.²

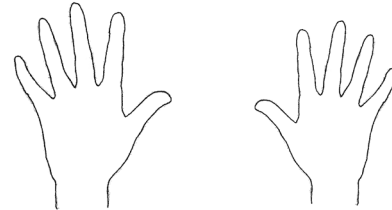
READY TO ROAST

[TIME: 3-5 HRS]

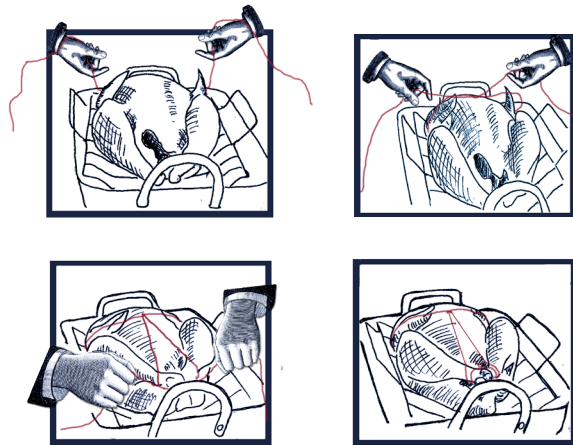
Place the turkey in the oven. After approximately 30 min., turn the oven down to 325°. After about 2 hrs total, take the bird out (baste) and tent with foil. Then back in the oven the bird goes. Depending on bird size, your oven's temperament and other unforeseen variables... check the turkey occasionally, referring to the Turkey Roasting USDA guidelines. You'll know it's done when the thigh meat (thickest on the bird) registers 165° and the juice runs clear out of the bird. Let the bird rest for 20-30 min prior to setting loose "your official turkey carver."

1. NECK AND GIBLETS FOR THE GOURMET: Stuffing recipes; gravy recipes; leftover turkey soup; gumbo...

Create Your Own Cartoon... You've got time...



2. TURKEY TRUSSING - IT'S FOR THE BIRDS (you will need twine & an attitude)



TURKEY ROASTING CHART* (325 °F oven temperature)



POUNDS TURKEY	HOURS UNSTUFFED	HOURS STUFFED
12-14	3 - 3 3/4	3 1/2 - 4
14-18	3 3/4 - 4 1/4	4 - 4 1/4
18-20	4 1/4 - 4 1/2	4 1/4 - 4 3/4
20-24	4 1/2 - 5	4 3/4 - 5 1/4



*Per USDA recommended guidelines.

The Turkey is done when the temperature of the thigh meat is 165°



On Turkey Size Selection: A general rule of thumb for selecting a good size bird (likely to leave leftovers) is 1 1/3 - 1 1/2 lbs per person.