

Oven Roasted Turkey



Turkey

1 whole turkey or turkey breast
Extra virgin olive oil
Salt
Garlic powder
2 tablespoons butter

Supplies

Aluminum foil
Large roaster

Thaw turkey completely in the refrigerator. Depending on the size of the turkey, this may take 3 days or longer.

Line roaster with aluminum foil. Use enough foil to completely cover and seal turkey without foil touching the meat.

For a whole turkey, remove giblets from body cavity and check neck cavity for additional giblets. Rinse turkey and inner cavities with cool water.

Coat the back of the turkey with olive oil and season to taste with salt and garlic powder. Place turkey in roaster. Repeat process for the top of the turkey. Fold and crimp aluminum foil to seal turkey.

Bake at 325 degrees for approximately 15 to 20 minutes per pound of unstuffed turkey.

Check turkey 30 to 45 minutes prior to end of roasting time. Remove from oven. Unseal the turkey and turn back the foil. Coat with 1 tablespoon butter. Return unsealed turkey to oven to brown the skin. Repeat with additional

butter 15 to 20 minutes later. Turkey is done when a meat thermometer inserted near the breast reads 165 degrees. Allow turkey to rest 10 to 15 minutes prior to carving. Reserve drippings to make gravy.

Cook's Note: You may need several sheets of foil to fully cover turkey. To join 2 sheets of foil, fold foil 2 to 3 times along the long edges to seal. Add additional sheets as needed. Do not use a stainless roaster. Cooking time will be significantly longer as stainless roasters do not conduct heat as efficiently. Stuffed turkeys will have a longer roasting time.

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