

Easy Roast Turkey



Start to Finish Time: Plan on 4 hours for a 12-14 pound turkey: 1 hour to let the bird warm to room temperature for more even cooking, about 2 hours to roast and 30 minutes to rest before carving.

Total Cooking Time: Roughly 2 hours at 10 minutes per pound (UNSTUFFED) for a 12-14 pound bird.

TIP: This is the easiest, fastest **roast turkey** recipe I know. It requires high heat, roasting the bird breast side down until the last half hour of cooking and not stuffing the bird, which only adds more cooking time and allows the meat to dry out.

Ingredients

(for 6-8 people)

12-14 Pound Turkey (make sure to note the turkey weight printed on the price label)

Garlic Salt

Italian Seasoning

Paprika

Ground Black Pepper



Equipment

Measuring Cup

Paper Towels

Potholders

Roasting Pan (I'm using a baking sheet)

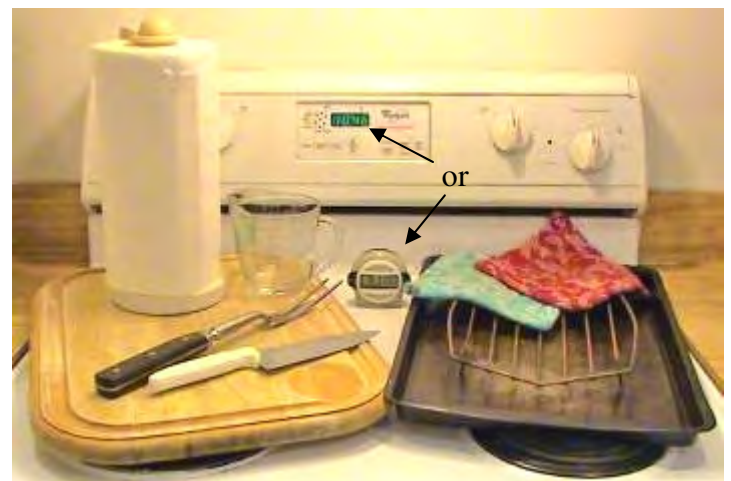
Roasting Rack (optional but helps keep the turkey out of the fat as it cooks)

Large Fork

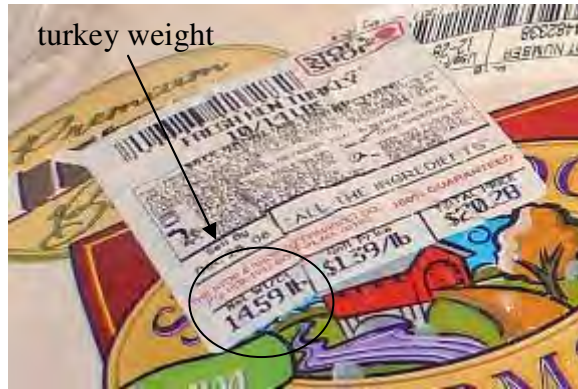
Sharp Knife

Large Cutting Board

Timer



1. Make sure to note the weight of the **turkey** on the packaging label. Then,...



...take the **turkey** out of its packaging in the sink, remove the **giblet bag** usually stored in the neck (1) and cut away any extra skin at the base of the turkey's hind (large) cavity (2).

(1)



(2)



2. Rinse out both the **neck** and **hind cavities** with cool tap water.



3. Dry the **turkey** with paper towel.



3. Put the roasting rack on the roasting pan.



4. Sprinkle in a good shake of **garlic salt**, **Italian seasoning**, **paprika** and **ground black pepper** in **BOTH** the large hind AND small neck cavity.



Garlic Salt



Italian Seasoning



Paprika



Ground Black Pepper

5. Lay the **turkey** breast side up on the roasting rack and tuck the wings behind the back as shown. (This will keep the wingtips from charring during cooking.)

(1)



(2)



6. Sprinkle **garlic salt, Italian seasoning, paprika** and **ground black pepper** on first the top (breast side up) then bottom of the **turkey**.



7. Leave the **turkey** breast side **DOWN** on the roasting rack and let it sit for about 1 **HOUR**, which will allow for more even cooking.



8. Set an oven rack in the lower third of the oven – you can remove any other racks from the oven - and turn on the oven to 450 degrees.



9. Add 1 cup of **water** to the roasting pan.



10. Put the **turkey** in the oven when the temperature reaches 450 degrees.



11. Set a timer for 30 minutes **LESS** than the total cooking time. (The **turkey** in these pictures was 12 ½ pounds. I discounted the ½ pound, figured 120 minutes total cooking time and set the timer for 90 minutes (120 minutes total cooking time – 30 minutes breast side up time = 90 minutes breast side down cooking time))



12. When the timer sounds, remove the **turkey** from the oven, use a large fork and wadded paper towels to turn the **bird** breast side up.



13. Put the **turkey** back in the oven and...



...cook for another 30 minutes.



14. Remove the **turkey** from the oven and check it for doneness by cutting into the inner thigh area between the fat part of the drumstick and breast. The **turkey** is done when the **breast meat** is white, the **leg meat** is light brown and the juices run clear, not red. If, however,...



...your **turkey meat** looks like the picture below,...



...keep roasting until it is completely cooked through.

15. Use a large fork to transfer the **turkey** from the roasting pan to a cutting board and...



...let the **turkey** rest for 30 minutes.



16. Start carving the **turkey** by making 3 cuts down the breast just inside the breast bone (1), at the neck (2) and down low parallel with the wings and inside the thigh (3).

(1)



(2)



(3)



17. Remove the **breast meat** (you might have to use your hands to pull the meat away from the bones) and slice it in cross sections as shown.



...scrape any residue stuck to the pan with a spoon and...



...remove as much fat as possible with a wad of paper towels.



18. Remove the plastic or metal leg tie and twist the leg away from and off the **turkey body**.



20. Add dish soap and warm water to the pan and let it soak for at least 10 minutes. Then...



19. To make clean up as easy as possible, drain all juices from the roasting pan into a measuring cup to be used for gravy. Then...



....scrub the pan with a dish brush and sponge, rinse, and the pan should be clean.

