



## **How to Oven Roast a Thanksgiving Turkey**

1. Brine Turkey for added flavor and to make it a juicer more flavorful bird
2. Wash and dry turkey thoroughly both inside and out
3. Rub down with butter or canola oil
4. Apply desired seasoning. Use things low in salt if you have already brined the turkey. This is also a time if you want inject with any liquid seasonings you may enjoy. Also, don't forget to season the cavity of the bird. I like to place aromatics or things like onions, apples or even oranges for extra flavor. Adding a stick of butter in the cavity is also helpful.
5. Place Turkey in a roasting pan either on a rack or on a bed of vegetables to keep it from sitting on the bottom of the pan. This will keep the bottom of the turkey from getting soggy.
6. Place in a 350 degree oven for 11-13 min per pound
7. Baste with butter after the first hour to assist in browning the skin. Repeat every 30 min or so till done.
8. Cook to 165 degrees. This should be the temperature at the point between the leg and thigh
9. Let rest for 15-20 minutes
10. Carve and Enjoy