

How to Cook a Turkey

Jacob · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

3 hrs 35 mins

Description

Learn how to cook a turkey with this simple recipe The biggest myth in American cookery is that a juicy perfectly cooked turkey is difficult for the novice cook to achieve Even if this is your first time dont play scared this will work There is nothing to fear but the fear of dry turkey itself Be sure to buy a meat thermometer before Thanksgiving it will be the essential tool in the kitchen that day

Ingredients

- - 1 medium onion
- coarsely chopped - 1 stalk celery
- coarsely chopped - 1 medium carrot
- coarsely chopped - 1 (12 pound) whole turkey
- neck and giblets reserved - 2 tablespoons kosher salt - 1 tablespoon ground black pepper - 1 teaspoon cayenne pepper - 3 tablespoons butter - 4 sprigs fresh rosemary - ½ bunch fresh sage
- chopped

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Place onion
2. celery
3. and carrot in a large
4. shallow roasting pan. Place turkey
5. breast-side up
6. on top of vegetables in the roasting pan. Pat outside and inside of turkey dry with paper towels. Combine salt
7. black pepper
8. and cayenne pepper in a small bowl. Season inside of turkey with about 1/3 of the salt mixture. Fold wing tips under bird. Melt butter in a small saucepan over medium heat until edges turn golden
9. about 2 minutes. Add rosemary and sage; cook and stir until fragrant
10. about 1 minute. Place rosemary and sage inside cavity of turkey; reserve melted butter. Tie turkey legs together with twine. Brush melted butter over turkey. Season with the remaining salt mixture. Bake turkey
11. uncovered
12. in the preheated oven until no longer pink at the bone and juices run clear
13. about 3 hours. An instant-read thermometer inserted into the thickest part of the thigh
14. near the bone should read 180 degrees F (82 degrees C). Remove turkey from the oven and allow to rest in a warm area for 10 to 15 minutes before slicing. DOTDASH MEREDITH FOOD STUDIOS