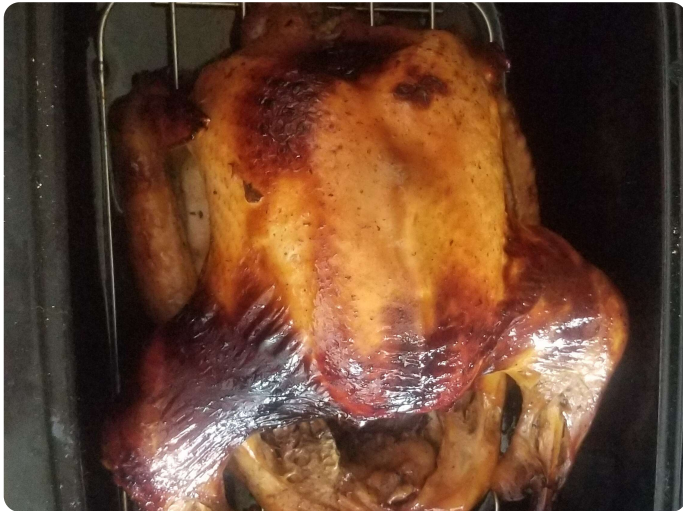




Cola Roast Turkey

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4 hrs 25 mins

Description

Want a delicious tender juicy and BEAUTIFUL turkey Try what my Grandpa taught me when I was just a little girl Ive ALWAYS made my turkey this way and it always turns out great And besides you get LOTS of wide eyed looks The idea behind the cola is that the acid in the soda helps to tenderize the bird the sugar and caramel gives it just a hint of sweetness and the coloring helps to give the bird a beautiful roasted color Enjoy

Ingredients

- - 1 (16 pound) whole turkey - thawed
- neck and giblets removed - ½ cup butter
- softened - 2 cups cola-flavored carbonated beverage (such as Coke®) - salt and ground black pepper to taste

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Wash the turkey well
2. and pat dry with paper towels. Use your hands to slather the whole turkey
3. front and back
4. with butter. Make sure to butter the wing tips and leg ends. Place the turkey into a roasting pan
5. and pour the cola over the turkey. Sprinkle the whole turkey with salt and black pepper. Roast the turkey for 4 to 5 hours
6. checking for doneness after 4 hours. Baste the turkey every 30 minutes with the turkey drippings. If the breast skin browns too quickly
7. cover it with aluminum foil. An instant-read thermometer inserted into the thickest part of the thigh
8. near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven
9. cover with a doubled sheet of aluminum foil
10. and allow to rest in a warm area 10 to 15 minutes before slicing.