

ROASTING A TURKEY

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Carefully rinse and pat dry a 19 pound turkey (thawed if frozen). Remove the neck and giblets and save for another use. Heat the oven to 375 degrees. Cut an onion into quarters and place in the cavity along with two cloves of smashed garlic and one lemon, cut into quarters. Season the turkey with one teaspoon of salt and one-half teaspoon of pepper (add your favorite herbs, if desired). Tuck the legs under the natural flap of skin or tie together. Fold the wings under. Place the turkey on a rack in a large roasting pan. Roast at 375 degrees for 35 minutes. Reduce the oven temperature to 325 degrees and continue to roast the turkey (cover with foil if it is browning too quickly) for one hour and 50 minutes, or until a thermometer registers 165 degrees in the thickest part of the thigh (without touching the bone). Remove the turkey to a platter. Garnish with herbs and orange and lemon slices. Let rest for 20 to 30 minutes before carving.

SIZE	THAWING TIME*	COOK TIME (until 165 degrees)
12 lbs	3 days	At 375 ⁰ for 25 minutes, then at 325 ⁰ for one hour, 20 minutes.
15 lbs	3 to 4 days	At 375 ⁰ for 30 minutes, then at 325 ⁰ for one hour, 25 minutes.
18 lbs	4 to 5 days	At 375 ⁰ for 35 minutes, then at 325 ⁰ for one hour, 50 minutes.

*Refrigerated