



PERFECT TURKEY

- 1 Young Turkey thawed
- 6 Sprigs of Rosemary
- 2 T spoons Olive Oil
- 2 T spoons Vegetable Oil

Preheat oven to 500 degrees

Raw Turkey juice (blood and other fluid from turkey prior to cooking) can be extremely toxic and cause food borne illness. Follow all precautions to cross contamination.

Remove all extra parts from the internal part of the Turkey cavity, untie legs if tied, look all around turkey for bagged parts also. Including Neck, Heart, Liver etc. Remove and discard.

Wash the Turkey with clean water thoroughly in a sink that has been prior disinfected.

Place Turkey in a roasting pan. You can place the Turkey on a wire baking rack that fits inside the roasting pan or not. It is your preference.

Create a tent of Aluminum foil as shown in the video and set aside, you may or may not use this (I rarely do). Make sure that the tent does not come into contact with any other food product, utensil, counter top, skin etc. If it does, you should immediately disinfect.

Place Rosemary Sprigs inside the cavity of the Turkey.

Rub down the Exterior of the Turkey with the oil mixture.

Place the roasting pan onto a baking sheet and place into preheated oven.

Bake for 15 minutes and 500 degrees, then rotate bake for an additional 15 minutes.



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Remove Turkey from the oven and place on a secure heat resistant area. (Such as on the top of the burners if they are not turned on)

Turn oven down to 350 degrees

Place a oven safe thermometer beside the Turkeys breast in about 3 inches about 1/4 to 1/2 inch away from edge of breast plate.

Place Turkey back into the oven, rotate in one hour.

The target temperature while the Turkey is in the oven is 162 degrees. (The Turkey will continue to cook after it is removed from the oven a raise the internal temperature a few additional degrees. Final Internal Turkey Temperature is 165 degrees.

When the Turkey has reached an internal temperature of 162 degrees, remove from oven and place on a secure heat resistant area.

Let Turkey rest for at least 20 minutes before carving.

Enjoy the Perfect Turkey!

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