



HOW TO ROAST THE PERFECT TURKEY

Instructions

1. Choose the Right Turkey

Plan for about 1 to 1½ pounds per person (more if you want leftovers).

Thaw in the fridge: Allow 24 hours of thawing time per 4 to 5 pounds of turkey.

2. Prepare the Bird

Remove giblets and neck from the cavity. (That's the bag usually stuffed inside of the bird when you purchase it.)

Pat the turkey dry with paper towels — this helps it crisp up.

Let it sit at room temperature for 30 to 60 minutes before roasting.

3. Preheat the Oven

Set to 325 F (165 C) for slow roasting.

For a crispier skin or faster cook time, you can go up to 350 F (175 C).

4. Season Generously

Rub the turkey with olive oil or softened butter (under and over the skin).

Season with salt, pepper, garlic powder and herbs (like thyme, rosemary and sage).

Optional: Stuff the cavity with aromatics (onion, lemon, garlic, fresh herbs).

5. Truss or Tuck

Tie the legs together with kitchen twine or tuck them under the skin to ensure even cooking.

6. Roast

Place breast-side up on a rack in a roasting pan.

Baste every 45 minutes with drippings or melted butter.

Tent with foil if the skin is browning too quickly.

7. Check Temperature

Roast about 13 to 15 minutes per pound.

Use a meat thermometer:

165 F (74 C) in the thickest part of the thigh (not touching the bone).

160 F (71 C) in the breast. (It will rise as it rests.)

8. Rest Before Carving

Remove from oven and let rest for 30 minutes, loosely tented with foil.

This locks in the juices and makes for cleaner slices.

9. Carve and Serve

Carve with a sharp knife, serve with your favorite sides, and enjoy your perfect turkey!

