

Emilie Barnes "Perfect Turkey" Recipe



Preheat oven to 350 degrees. (note: cook uncovered)

Wash thawed turkey well; remove neck and giblets. Dry turkey and salt the cavity. Stuff with dressing of your choice.

Place turkey breast-down in the roasting pan on a rack (this way the breast bastes itself, keeping the meat moist). Roast the uncovered turkey one hour at 350 degrees to destroy bacteria on the surface.

Then adjust the heat to 180 or 200 degrees for any size turkey. The turkey can roast in the oven on this low temperature 15 to 30 hours before you eat it. A good rule for timing is to allow about one hour per pound of meat.

Emilie begins roasting a 22-pound turkey at 5 p.m. Thanksgiving Eve. It will be done the next day between 1p.m and 3 p.m.

And, your house will smell so good!