

CLASSIC ROAST TURKEY

Serves 12

Notes: To defrost a turkey, remove turkey from freezer and place on a baking sheet and in refrigerator for 2 days to defrost properly. Do not stuff the turkey and then let sit prior to roasting as bacteria can form.

Ingredients:

- 1 fresh or thawed frozen turkey (about 12 pounds)
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 2 tablespoons butter, melted
- Your favorite stuffing recipe

Preheat oven to 325°F. Remove giblets and neck from turkey and reserve for gravy. Rinse turkey inside and out under cold running water; drain well and pat dry with paper towels.

Rub neck and body cavities with salt and pepper. If using stuffing, spoon loosely into cavities and truss with kitchen string. If not using stuffing, place whole onion in neck cavity along with 2 chopped carrots, 1 quartered onion, 1 rib of celery chopped, handful of fresh parsley, and bay leaves inside body cavity, then truss.

Place turkey, breast-side-up, on a rack in a large roasting pan, brush with butter, and tent loosely with foil. Lift foil and baste generously with pan drippings every half hour. Roast until an instant-read thermometer inserted in the meatiest part of the thigh but not touching the bone registers 180°F to 185°F, about 4 hours.

About 30 minutes before turkey is done, remove foil and baste again. When turkey is done, transfer to a heated platter and let stand while you make gravy. Remove vegetables and bay leaves before serving.