



# *Perfect Roast Turkey*

Preparation Time: 15 mins      Cooking Time: 2 – 3.5 hrs.      Serves: 6 - 10      Difficulty: Easy

## INGREDIENTS

- Turkey (10lb to 24lb)
- Poultry Seasoning
- Salt
- Pepper (optional)
- Paprika
- Garlic Powder or Minced Garlic (2 cloves)
- 3 – 5 tablespoons of butter and/or oil
- 1 tablespoon of flour
- Turkey Oven Bag
- String

### Note:

Ingredient amounts vary based on the size of the turkey.

Always have extra turkey oven bags on hand it breaks when putting your turkey in.

Preparation and cooking time varies according to the size of the turkey and if stuffed.

I love to stuff my turkey as it adds extra flavor, and the meat seems more juicy.

Size	Unstuffed	Stuffed
10-12lb	1 ½ - 2 hrs.	2 – 2 ½ hrs.
12-16lb	2 – 2 ¼ hrs.	2 ½ - 2 ¾ hrs.
16-20lb	2 ¼ - 2 ½ hrs.	2 ¾ - 3 hrs.
20-24lb	2 ½ - 3 hrs.	3 – 3 ½ hrs.

## DIRECTIONS

Preheat oven to 350f/180c

### Turkey Preparation

1. Remove the neck and giblets.
2. Rinse the turkey, draining it of all it's juices, then pat dry. Remove any errant feathers.
3. Lightly season inside of turkey with salt and pepper. If stuffing, skip this step.

### Stuffing (optional)

4. Stuff the turkey with your prepared stuffing. Do not overstuff.

### Seasoning the Turkey

5. Mix butter, oil, garlic and paprika in a small bowl.
6. Using a pastry brush, brush the mix all over the turkey.
7. Season turkey with salt and poultry seasoning.
8. Tie the legs together with the string. I like to sew up the entry to the bird cavity but that's optional.
9. Tuck wings underneath the turkey.
10. Add 1 tablespoon of flour to the oven bag, and gently shake.
11. You may need assistance here – place the turkey in the oven bag. Tie off with string or oven bag supplied tie.
12. Cut 6, ½ inch slits across the top of the oven bag to prevent the bag bursting.
13. Place in large roasting pan and place in oven.
14. Follow cooking times based on size of turkey. When ready remove from oven and let it rest for 15-20 mins.