

Turkey Roasting Tips

1 Turkey 10-12 pounds

1 Onion, 1 Carrot,

1 Apple, 1 Stalk of Celery

Thyme and Sage

Salt and Pepper

Butter

2 Cups of Water for bottom of Roasting Pan

Remove extra racks and Pre-heat Oven to 500 degrees.

Find your roasting pan! And rack for pan.

Pull out giblets and neck

Wash turkey and dry with paper towels.

Rub Turkey with butter,

Stuff turkey with veggies, thyme, and sage

Pour 2 cups of water in bottom of the roasting pan after you stick in oven.

Check the exact weight of the bird and roast according to the time per pound. Exact Weight times 13 minutes per pound for Exact Time to cook.

13.14 pounds X 13 min = 170.82 min DO YOUR OWN MATH FOR THIS!

500 degrees for 30 minutes SET THE TIMER

DO NOT BAST: DON'T OPEN THE OVEN DOOR

ADJUST TO FIT THE BIRD YOU HAVE! DO THE MATH Set two timers one for 30 minutes and another one for the full cooking time 2 hr 51 min. Start both!

When 30-minute timer goes off set temperature to 325 degrees. Do NOT OPEN OVEN!