PERFECT TURKEY

Preparation time: 5 minutes
Cook time: 2¾ hours – 5 hours

INGREDIENTS

<table>
<thead>
<tr>
<th>Weight</th>
<th>Cook time</th>
</tr>
</thead>
<tbody>
<tr>
<td>8-12 pounds</td>
<td>2¾ - 3 hours</td>
</tr>
<tr>
<td>12-14 pounds</td>
<td>3 - 3½ hours</td>
</tr>
<tr>
<td>14-18 pounds</td>
<td>3¾ - 4¼ hours</td>
</tr>
<tr>
<td>18-20 pounds</td>
<td>4¼ - 4½ hours</td>
</tr>
<tr>
<td>20-24 pounds</td>
<td>4½ - 5 hours</td>
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DIRECTIONS

1. Thaw packaged turkey in refrigerator 2-3 days ahead of time.
2. Preheat oven to 325°F. See chart for appropriate cook time based on the weight of the turkey.
3. Remove turkey from plastic and remove the giblet bag from inside the turkey.
4. Place turkey in large roasting pan. Pour ½ cup water into pan. Cover turkey loosely with large piece of aluminum foil and place in preheated oven.
5. After 1½ hours of cooking, remove aluminum foil to brown the skin. Lightly brushing the skin with oil or butter will help with the browning process.
6. Continuing baking until turkey reaches a temperature of 165°F.
7. After removing turkey from oven, let whole turkey sit for 20 minutes for easier carving. Slice meat away from the bone and serve.

TIPS & VARIATIONS

• FOR A CRISPIER SKIN skip the water and cook the turkey uncovered, lightly brushing with oil or butter every ½ hour or so.

• MAKE TURKEY STOCK by placing the turkey carcass in a large stock pot and cover with water. Simmer for 2 hours then remove the carcass. Refrigerate the stock in shallow pans. Once cooled, skim fat off the top and store stock in 2-cup containers in the freezer for up to 4 months.

SIMPLY GOOD EATING

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