

How to Cook a Turkey

Step 1: Thaw it. If using a frozen turkey, thaw in its original plastic wrapper **in the fridge**. Allow for **five hours per pound**. Quicker method: Cover the turkey with cold water (the sink is a good place for this), and change with fresh **cold water** every 30 minutes; allow **one hour per pound** (500 g).

Step 2: Season it. Prepare the turkey by removing giblets and neck. Rinse and wipe the cavity; sprinkle with salt and pepper or stuff lightly using skewers to fasten skin over the cavity.

Step 3: Roast it. Place turkey, breast side up, on rack in roasting pan. Brush with melted butter or oil. Tent loosely with foil. Roast in 325°F (160°C) oven for about 20 minutes per pound (500 g) or until juices run clear when turkey is pierced and when thermometer inserted into thickest part of thigh registers 180°F (82°C) for a stuffed turkey or 170°F (77°C) for an unstuffed turkey. Remove tent for last hour of roasting.

Step 4: Cover and leave it. When turkey is done, transfer to warm platter. Tent with foil and let stand for 20 to 30 minutes. This allows time for juices at the surface of the bird to distribute evenly throughout the meat.

Step 5: Carve turkey. Eat and enjoy!