

BLUERIDGE

RESTAURANT GROUP

10-14LB. READY TO ROAST WHOLE TURKEY*

- 1 10-14lb whole turkey, prepared to roast
- 2 cups low-sodium chicken or vegetable broth
- 2 sticks (1 cup) melted unsalted butter for basting (optional)
- Roasting Pan and Roasting rack (or something to lift the turkey off the pan)
- Turkey baster, brush, or ladle

1. Prepare the turkey for roasting.

Thirty minutes to an hour before roasting, take the turkey out of the refrigerator. Set the turkey breast-side up on the roasting rack in a roasting pan while the oven preheats. This takes the chill off the meat, which helps the meat cook faster and more evenly.

2. Preheat the oven to 450°F.

Position an oven rack in the bottom third of your oven, remove any racks above it, and heat the oven to 450°F. Rub the turkey with salt and pepper, add the vegetables and fresh herbs into the cavity of the turkey and pour chicken or vegetable broth into the roasting pan with the neck and giblets (optional).

3. Place the turkey in the oven and turn down the heat.

Place the turkey in the oven and turn down the heat to 350°F. We recommend roasting breast-side up.

4. Roast the turkey.

The rule for cooking a 10-14lb unstuffed turkey is 13 minutes per pound. Start checking the temperature of your turkey about halfway through the scheduled cooking time to gauge how fast your turkey is cooking. A 10-14lb unstuffed turkey will take approximately 2 ½ -3 hours to reach proper temperature.

5. Baste the turkey every 45 minutes.

Every 45 minutes, remove the turkey from the oven, close the oven door and baste the turkey all over. In the last 45 minutes of cooking, baste the turkey with melted butter. This will help the skin become golden brown. Tent loosely with aluminum foil if the skin becomes too brown.

6. Check the turkey's temperature.

Begin checking the turkey's temperature about halfway through the estimated cooking time. Check the temperature in three places: the breast, outer thigh, and inside thigh. In every case, the meat should be at least 165°F when the turkey has finished cooking.

7. Rest the turkey before carving.

Remove the turkey from the oven. Remove the vegetable and herbs from the cavity. Reserve with the juices from the pan to make your gravy. Tent the turkey loosely with aluminum foil and allow to rest for at least 30 minutes. This gives time for the meat to firm up and the juices to be re-absorbed into the muscle tissue, making the turkey easier to slice and taste juicier.

8: Enjoy!