



Turkey Instructions-Oven

Tip: Remove poultry from packaging 12-24 hours prior to cooking, leaving uncovered in the refrigerator. This will dramatically reduce the moisture on the skin and allow it to brown easier and quicker.

Two Easy Steps:

Step 1: Apply a thin layer of olive oil to entire turkey and truss (tie the legs). Place **breast side up** in roasting pan on lowest rack position in oven. Broil on high for 12-15 minutes or until desired browning occurs. Because ovens vary, **keep close attention** and move your pan for more even browning. Remove from oven.

Step 2: Set temperature to 350°F and place poultry frame in center of roasting pan with the **large** teardrop side up. If using a small turkey, the small teardrop may fit better.

Turn your turkey, breast side down in frame with breast positioned towards larger side of teardrop. Legs should be on outside of frame while wing tips should tuck in. Point of teardrop should support lower breast.

- No need to add water as this will increase browning on the underside of your turkey
- Cover with tin foil leaving sides slightly vented. This ensures you are not steaming the bird
- Remove cover for the last 45 minutes to brown entire turkey
- Use a meat thermometer to reach, but not exceed 165°F in breast
- Let rest on frame for 15-20 minutes and invert onto platter

Roasting Rack holds up to a 20lb turkey.

For grills and smokers-Skip step one-just place poultry breast side down on frame and cook!