

## Roast Turkey (Dad's style)

Thaw the bird in the refrigerator. This will take two or three days depending on the size of the bird. Remove the bird from the bag, rinse and remove the giblets. Prepare a turkey roasting bag by putting one tablespoon of flour in the bag and shaking it around, then with a paring knife punch five or six holes clear through both sides of the bag. The flour helps keep the bag from sticking to the bird, and the holes prevent the bag from building up pressure and bursting, and also allows the juices to drain into the pan. Stuff the bird if desired. Place the turkey in the bag. Mix ½ teaspoon of marjoram and ½ teaspoon of thyme and sprinkle on top of the bird, then close the bag and tie. Place the bird in the roasting pan and add 1 ½ quarts of water to the pan. Place the lid on the pan. If you do not have a roasting pan with a lid, use aluminum foil as a cover to prevent excessive browning. Cook at 400 degrees until the tender timer pops, or with a meat thermometer to 180 degrees. It takes about four hours to cook a twenty- pound bird if it is not stuffed, and longer if it is stuffed.

Roast turkey has a reputation of being dry. It needn't be so. Three things can make turkey dry. One is cooking for a long time at low oven temperatures. Another is overcooking at any temperature. A third is salting the bird before cooking.

Stuff it or not? I like stuffing and will usually stuff the bird if it is completely thawed. Sometimes though, the bird is not thawed completely, and cannot be stuffed. That is OK. You can cook a partly frozen bird just fine.

**Stuffing:** Use prepared stuffing bread cubes, or take a loaf of bread the night before and cut it into twinkies (one inch strips), then leave it out overnight to dry out. Break the bread into cubes when dry.

**Ingredients:**

Bread cubes equivalent to one loaf of bread

One large onion diced

Six celery stalks diced

One half cup of powdered milk solids

One tablespoon of poultry seasoning (I use a combination of sage, marjoram, and thyme, with emphasis on the sage.)

½ teaspoon black pepper

Two cups water (You can use milk and leave out the milk solids)

Mix all ingredients together, then stuff the bird.

**A word of caution:** Sometimes stuffing cubes are pre seasoned. If you happen to be using this kind do not add more seasoning or you may have a final product that is overpowering.

**Hint:** There is almost always more stuffing than can be put in the bird. It can be cooked in a glass dish with a lid. To give it a lot better flavor, wait until the turkey is done then get some of the broth from the roasting pan and pour over the stuffing before cooking it. Bake the stuffing at 350 degrees, or nuke it.

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