



Savor the Moment
“the Cooking Event Experts”

PRESENTS

“Taking on the Turkey” Recipes & Tips for Thanksgiving Success!

Convection Roasted Turkey

For the Turkey:

- 12 to 18 lb turkey*
 - ¼ cup good quality olive oil
 - Paprika
 - Kosher Salt and Pepper
 - Whole sprigs of Italian Parsley and Sage
 - 2 large onions, peeled and quartered or Stuffing
 - 6 cups of chicken or vegetable stock or a 50/50 mixture of white wine and stock
 - Linen Twine for Trussing
- *Estimate one to one and a half pounds per person for generous servings and leftovers.

1. Remove defrosted turkey from refrigerator one to one and a half hours before cooking. Preheat oven to 350 °F on convection roast or convection setting. If you do not use convection, set your oven to 375°. Place one oven rack in the number two position from the bottom and remove all others above it. Remove neck and gizzards from the turkey. Rinse turkey with cold water and dry with paper towels.
2. Rub turkey inside and outside of the cavity with the olive oil and season generously with salt and pepper. If you choose not to stuff your turkey: insert quartered onion and whole parsley and sage sprigs into the turkey cavity and insert two quarters into the neck cavity. After you have zested the lemon, you can quarter it and add it to the cavity for additional flavor. To stuff the turkey, add room temperature stuffing to the cavity. Do not pack it in tightly, it needs to expand. Cold stuffing or too much stuffing will inhibit the cooking process. Truss (tie) the turkey with oven safe linen twine. Cook stuffed turkeys immediately.
3. Spray roasting rack with non-stick spray and place the turkey, **breast side down**, on a rack tall enough to expose most of the turkey above the sides of the large roasting pan. Place turkey into preheated oven and fill the bottom of roasting pan with stock mixture to approximately one and a half inches up the side of the pan. Reserve more liquid or water to add to the pan as it evaporates.
4. Roast for one hour and fifteen minutes. Remove from oven and CAREFULLY turn turkey breast side up. Turn the oven down to 325° if you use convection, 350° without convection. If you are using convection roast, switch your oven setting to convection. Insert the temperature probe into the deepest part of the thigh and set the probe temperature to 175°F. Cook the turkey for eight to ten minutes per pound or until the internal temperature of the deepest part of the thigh reaches 175°F, adding liquid to the roasting pan as needed. Remove from the oven to a serving platter and rest for twenty five minutes or more. Dark meat will reach 180°F or more and white meat will reach 160°F or more during the resting period.

To make Pan Gravy for 14 guests:

In a medium saucepan, melt 5 tablespoons of butter on medium heat. Whisk 7 tablespoons of flour into the pan and cook over medium low until it smells toasted. Slowly whisk in strained, de-fatted pan drippings and stock to equal 5½ cups. Simmer for 10 minutes, strain and season to taste

Savor the Moment

www.savorthemoment.net
415.472.7905

755 Del Ganado Road
San Rafael, CA 94903

Chefrachelle1@gmail.com