



ZEKE LIFE

Thanksgiving Day Turkey

What You Need:

- 15 – 20 lb. turkey
- Roasting foil pan
- Reynolds Turkey Size Oven Bag
- Onions
- Celery

Steps:

1. Make sure the turkey is completely thawed in the refrigerator, which may take 4 – 5 days.
2. Preheat oven to 325° F. Remove packaging, reach inside to remove neck and giblets, drain juices, and pat dry with clean paper towels.
3. Place turkey breast-side-up in a turkey sized oven bag in a roasting pan 2 to 2½ inches deep.
4. Turn the wings back to hold the neck skin in place. (Tucking the wings will help stabilize the turkey in the pan and when carving)
5. Brush or spray skin lightly with vegetable or cooking oil for best appearance. Cut several onions into rings and dice celery. Place inside turkey for additional flavor.
6. Insert an oven-safe meat thermometer deep into the lower part of the thigh without touching the bone.
7. Place your turkey in the oven.
8. When the turkey is about ¾ done (~2 – 2 ½ hours), loosely cover the breast with a piece of foil to prevent overcooking.
9. Your turkey is done when the temperature with a meat thermometer is 180° F in thigh and 170° F in breast or stuffing (~3 – 3½ hours) .
10. Lift turkey onto platter, and let stand for 15 minutes before carving.

Estimated Time:

4 – 6 hours, including prep and cook time.

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