

## TURKEY MAKIN' TIPS: FOR A TRADITIONAL THANKSGIVING BIRD

- 1 Your turkey should thaw in the fridge for 2-3 days. You don't want to cook a frozen turkey!
- 2 Preheat oven at 375°. Be sure to center the rack and remove all others before you turn the stove on. If the center is too high for the turkey, go down one notch. Try not to use the very bottom level for the rack.
- 3 Remove turkey from packaging (I find that this is easiest to do in the kitchen sink.)
- 4 Roll up your sleeves, and be sure to pull out the giblets and such. There will be a neck and other gizzards. Most of the time, they all come in a bag, but sometimes they don't, so make sure you've gotten everything.
- 5 Place your turkey in the roasting pan, breast side up. Think about how a bird stands—you will lay her on her back.
- 6 Pat your turkey dry with paper towels. This is an essential step that many people neglect to do! (If you can sit your turkey in the fridge, uncovered overnight, before the next several steps, even better!) Try to get it as dry as you possibly can.
- 7 With your fingers, separate breast skin from the flesh. Be careful not to tear the skin. (This step is easy. Don't be afraid!)
- 8 **DO NOT CUT YOUR TURKEY TO MAKE SURE IT'S DONE!** Use a **meat thermometer** and remove everything else.
- 9 Allow the turkey to rest for at least 30 minutes before carving. This will allow the juices to settle evenly throughout the bird.

