

Idiot's Kitchen Recipe – Oven Roasted Turkey

(aka Idiot-Proof Turkey)

Recipe from www.idiotskitchen.com



Ingredients:

Turkey – Fresh or Thawed Frozen bird. *I prefer to buy a fresh, natural turkey with no added seasonings, butter flavor, sodium, water, etc.

1 Turkey Size Oven Cooking Bag (pictured above)

Onion

Celery

Flour

Butter

Black Pepper

Pre-heat oven to 350 degrees.

Remove the package of giblets from the bottom of the turkey. Remove the neck and any other parts from the inner cavity of the turkey. Remove any plastic ties holding the legs together. Rinse the turkey well inside and out with cool water. (Remember to wash and sanitize hands, sink, cutting boards and other items that come into contact with the raw turkey.)

Rub the outside of the turkey with a few Tablespoons of softened butter. Season with freshly cracked black pepper. Add a few stalks of celery and ½ a medium onion to the cavity of the turkey. Tie the legs together with clean cooking string.

Sprinkle 2 Tablespoons of flour inside the cooking bag and shake to distribute. Place the bag in a large roasting pan and put the turkey breast and legs up inside the bag. Add any extra celery and onions inside the bag around the bottom of the turkey.

Roast the turkey at 350 degrees for the time required for the weight of your bird. Refer to the instructions that come with the turkey cooking bag for time/weight calculations. The turkey is done when it is golden brown, the inner temperature reaches 180 degrees and the juices run clear.