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2-hour Turkey

from **Sunset** Test Kitchens

Create an unbelievably delicious turkey in an incredibly short time.

Dozens of turkeys were cooked until we knew this *2-Hour Turkey Recipe* was foolproof. The professionals in Sunset kitchens tested and retested this recipe making sure the timing was perfect, the skin crisply golden and the flavor tender and juicy. Customers across the country also tried the recipe in their own kitchens and confirmed that this is the most effortlessly delicious turkey ever.

Before you start...

After weeks of testing in the Sunset kitchens, we found that it's very important to prepare your oven and have the right equipment and ingredients when creating this exclusive recipe.

DO NOT USE A CONVECTION OVEN.

4-6 days before cooking

- ✓ **Thaw frozen turkey** in the refrigerator. Once you remove the turkey from the refrigerator, it should be at room temperature no longer than 1 hour before cooking.

1-2 days before cooking

- ✓ **Clean your oven** to prevent smoking of burned-on grease.

30 minutes before cooking

- ✓ **Preheat oven to 475°.**

INGREDIENTS:

- 10-24 lb. Manor House or Jennie-O Turkey
- Coarse Ground Black Pepper
- Coarse Kosher Salt
- Extra Virgin Olive Oil

DIRECTIONS:

1. Remove and discard truss that holds turkey legs together. Pull or trim off and discard lumps of fat in neck and body cavity. Remove giblets and neck (also remove tail, if desired) and save for gravy.
2. Rinse turkey inside and out with warm water. Pat dry with paper towels. Rub turkey skin all over generously with olive oil. Set bird breast down and sprinkle back with kosher salt and pepper.
3. Place an adjustable V-shaped rack (set rack sides so the bird is a minimum of 2 in. from pan bottom) in a pan about 13 by 16 inches and 3 inches deep. Put turkey, breast up, on rack; sprinkle breast with salt and pepper. Fold wing tips under.
4. Using aluminum foil, form caps over the tips of the end of each drumstick. If wing tips extend beyond pan rim, fashion a foil collar underneath to make sure drippings flow back into pan. **fig B.** Do not tie legs together, add stuffing, or close body cavity.

2-HOUR TURKEY TOOLS:

- Roasting Pan
- V-shaped Rack
- Meat Thermometer
- Oven Thermometer
- Aluminum Foil

5. Insert an oven-safe meat thermometer near center of breast through thickest part of breast to bone (make sure it touches).
6. Set pan on the lowest rack in a 475° oven (do not use convection heat; it causes excessive smoking); roast according to time chart at right, checking as directed during cooking, until thermometer reaches 160°. Halfway through roasting time, rotate pan to reverse its oven position and assure even cooking and browning. If areas on turkey breast start to get browner than you like, lay a piece of foil over the dark spots. If there is any smoke, check pan and wings for drips into oven; adjust foil under wings, or slide roasting pan onto a larger, shallow rimmed pan. Wipe drips from oven bottom.
7. Remove pan from oven and set in a warm, draft-free spot. Let turkey rest 30 to 45 minutes; meat will still be hot.

TURKEY TIME CHART

TURKEY WEIGHT	COOKING TIME RANGE
10 - 13 lb.	50 mins to 1 1/4 hrs
13 - 16 lb.	1 1/4 hrs to 1 hr 50 min
16 - 19 lb.	1 1/4 hrs to 2 hrs
20 - 22 lb.	1 1/2 hrs to 2 hrs
22 - 24 lb.	1 1/2 hrs to 2 1/2 hrs

8. Drain juices from body cavity into roasting pan. If making gravy, spoon off and discard fat from drippings in pan. If drippings are dry, skim any fat from pan, then add 1 cup chicken broth; scrape drippings free. Use in a giblet gravy recipe as directed (see www.everyseasonmag.com for ours).
9. Cut off turkey legs at thigh joint. If joint is red or pink, return legs to the oven for 3 to 5 minutes (at 300° to 475°) or heat in a microwave oven for 3 to 4 minutes.
10. Carve the rest of the turkey. Carving juices may be clear to rosy; both are fine. Save juices to pour into gravy for richer flavor, if desired.

HELPFUL TIPS:

Use pan drippings for gravy. Spoon off and discard fat from drippings. If drippings are dry, skim any fat from pan, then add 1 cup chicken broth, scrape drippings free for your gravy recipe. After cooking, cut off legs at thigh joints. If joints are pink, return pieces to oven for 3-5 min.

SAFeway **VONS** **PAVILIONS** **Dominick's** **GENUARDIS** **Randalls** **Tom Thumb** **CARRS** **Pak 'n Save Foods**

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