



## Let's Talk Turkey!

With so many dishes to cook on Thanksgiving, you'll love this easy **Roast Turkey Recipe**. Seven ingredients and 20 minutes of prep time (2 hrs. or more for roasting) is all you need to whip up this juicy flavorful bird to impress family and friends. This recipe uses poultry seasoning, butter, salt & pepper, a large onion and celery.

### INGREDIENTS

- |                                     |                            |
|-------------------------------------|----------------------------|
| ½ c. (1 stick) butter, softened     | 2 Tbs. Poultry Seasoning   |
| 1 tsp. salt                         | ½ tsp. ground black pepper |
| 1 whole Turkey, thawed (12-14 lbs.) | 1 lg. onion, quartered     |
| 2 ribs celery, quartered            |                            |

### INSTRUCTIONS

1. Place the oven rack in the lowest position. Preheat oven to 325\* F. Place the roasting rack in a shallow roasting pan. Mix butter, poultry seasoning, S & P in a small bowl.
2. Place the turkey, breast side up in the prepared pan. Rub 2 Tbs. of the butter mixture inside the cavity of the turkey, stuff with onion and celery. Spread the remaining butter mixture evenly over the turkey and under the skin. Cover loosely with Heavy Duty aluminum foil.
3. Roast for 2 hrs. adding an extra 15 min per lb. for larger turkeys. Remove foil. Roast 1 hr. longer or until internal temperature reaches 165\* F (175\* in thigh) basting occasionally w/pan juices. Remove from the oven. Let stand 20 minutes. Transfer to your platter or carving board and slice. Reserve pan juices to make gravy or to just serve with your turkey.

*For more information on Thawing, Safe Cooking & Leftovers see CDC or USDA websites*

# Thanksgiving Q&A; Guide

***Q: How long should I roast a turkey?***

**A:** About 2 hours for a 12–14 lb turkey at 325°F, plus 15 minutes per extra pound. Internal temp should reach 165°F (175°F in thigh).

***Q: How do I safely thaw a turkey?***

**A:** In the refrigerator: allow 24 hours for every 4–5 lbs. Never thaw at room temperature.

***Q: What's the best way to keep leftovers safe?***

**A:** Refrigerate within 2 hours. Use within 3–4 days or freeze for longer storage.

***Q: What can I serve instead of turkey?***

**A:** Ham, roast chicken, or vegetarian options like stuffed squash or lentil loaf.

***Q: Any easy side dish ideas?***

**A:** Mashed potatoes, roasted vegetables, cranberry sauce, and green bean casserole are classics.

***Q: How can I make dishes gluten-free?***

**A:** Use cornstarch instead of flour for gravy, and gluten-free bread for stuffing.

***Q: What are good vegan options?***

**A:** Roasted veggies, plant-based stuffing, and dairy-free mashed potatoes.

***Q: What's a good Thanksgiving activity?***

**A:** Gratitude jar, family trivia, or a walk after dinner.

***Q: How do I set a festive table?***

**A:** Use fall colors, candles, and a centerpiece with pumpkins or seasonal flowers.

***Q: What drinks pair well with Thanksgiving dinner?***

**A:** Sparkling cider, wine (Pinot Noir or Chardonnay), or festive mocktails.

***Q: How do I prevent a dry turkey?***

**A:** Brine the turkey overnight and baste occasionally during roasting.

***Q: Can I cook stuffing inside the turkey?***

**A:** It's safer to cook stuffing separately to ensure even cooking and avoid bacteria.

***Q: What's the best way to carve a turkey?***

**A:** Let it rest for 20 minutes, then remove legs and wings first, slice breast meat against the grain.