

Roasted Turkey

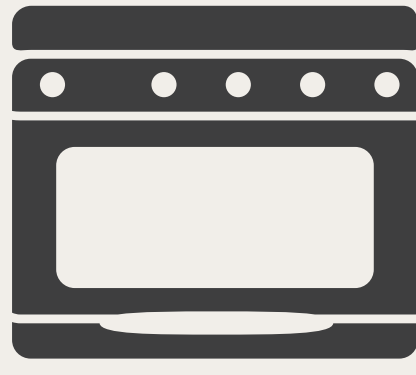
Are you in-charge of the fabulous feast this thanksgiving? Taking on the center piece can be a daunting task for any chef. Use these tips to the perfect roasted turkey.

Prepping

Thaw your turkey (for thawing tips see thermoworks.com/turkeytips).

Preheat Oven To 425°F

1



425°F
(218°C)

Prep Oven for cooking your turkey.

Rub With Butter & Season

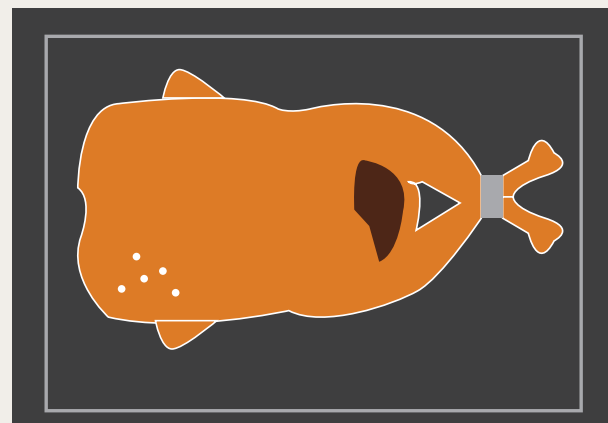
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Liberally rub the skin with butter. Then season with salt and pepper, and mixture of fresh herbs (we use parsley, sage, rosemary, and thyme).

Tuck Wings & Legs Under

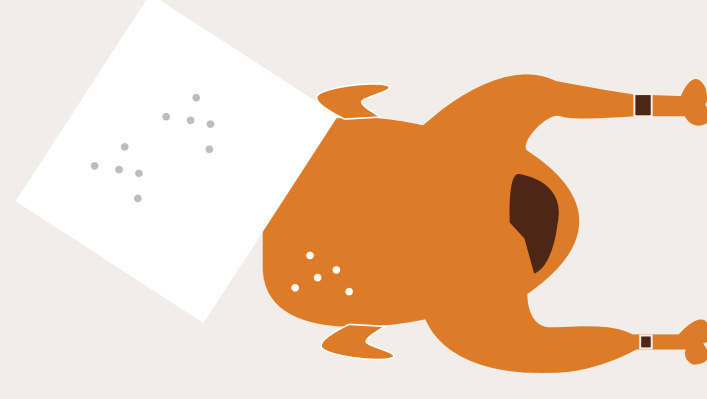
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Bind the legs or tuck them under a skin flap. Tuck the wings under the bird. Cover the neck cavity with a flap of skin, as well.

Pat Turkey Dry

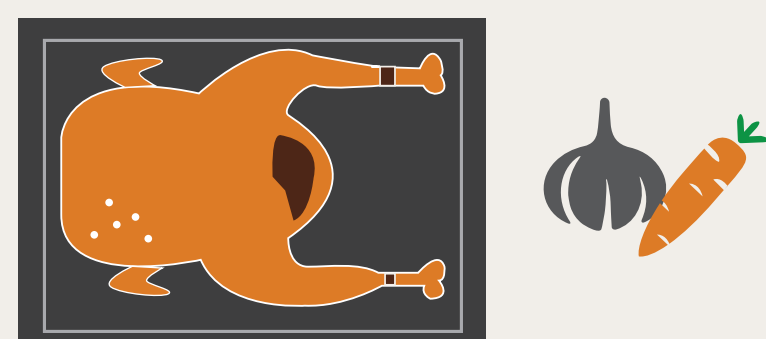
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If you skip this step, the skin can end up looking mottled rather than beautifully brown.

Fill Turkey Cavity

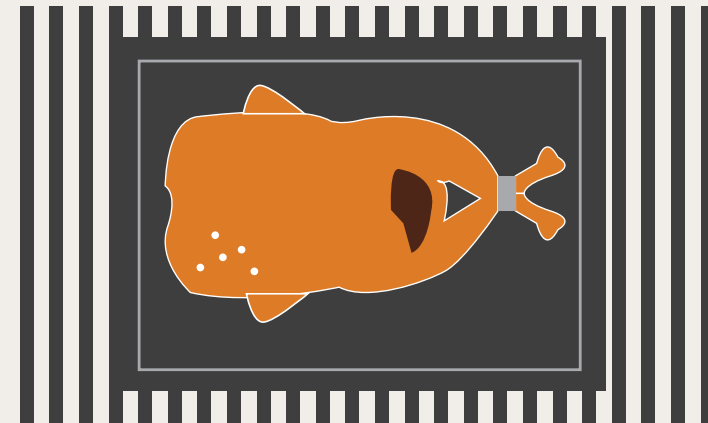
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Fill with chopped carrots, onions, and celery for flavor. Scatter the vegetables in the bottom of the roasting pan to add flavor and moisture.

Place Turkey In Roasting Pan

6

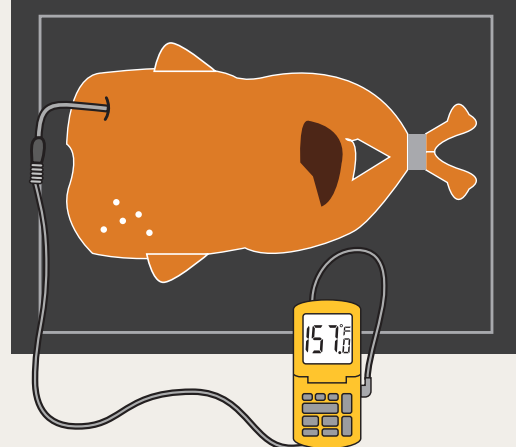


Use a V-shaped elevated roasting rack for even heat circulation.

Temping

Place The Probe

1

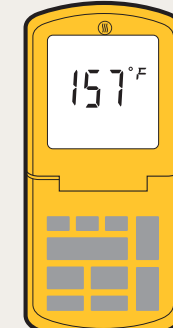


Insert ChefAlarm probe tip into the thickest part of the breast avoiding bone.

Set The Max Temp

3

157°F
(69°C)

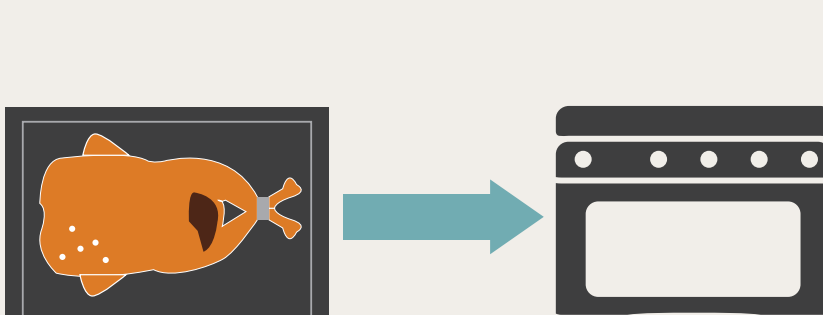


Set the max temperature on your ChefAlarm to 157°F (69°C).

Roasting

Place Turkey In Oven

1



Place turkey on the bottom rack so it's in the thermal center of the oven.

Set Chef Alarm Timer

2

**1 HOUR
TIMER**



Set your ChefAlarm timer for 1 hour. This will allow the skin to get that nice golden brown color.

Rotate Turkey 180 Degrees

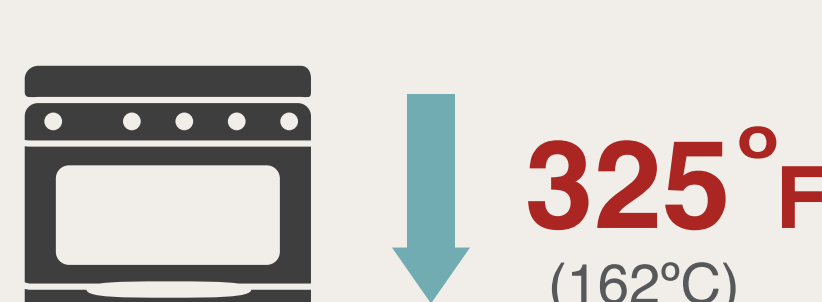
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After 1 hour, carefully rotate the roasting pan 180 degrees.

Lower Oven Temp to 325°F

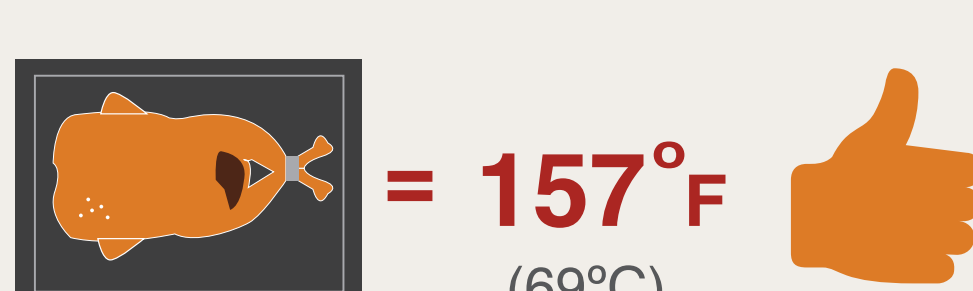
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Lower the oven temperature to 325°F(162°C).

Cook Turkey To 157°F

5

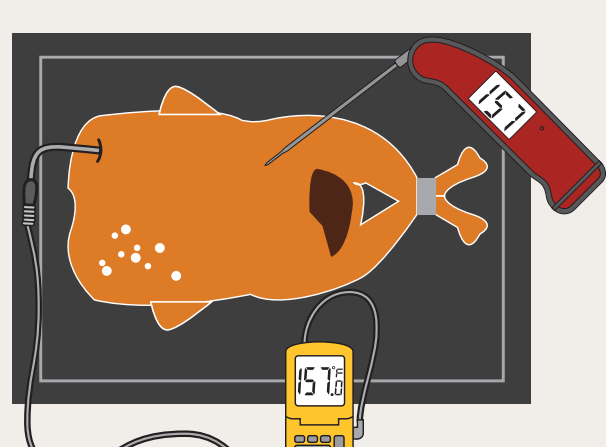


Continue to cook the turkey until the ChefAlarm sounds indicating that it has reached 157°F(69°C). This can take about two hours.

Final Touches

Test The Temperature

1



Use your Thermaphen in multiple spots to find the lowest reading. If below 157°F(69°C), continue roasting.

175°-180°F Leg Temperature

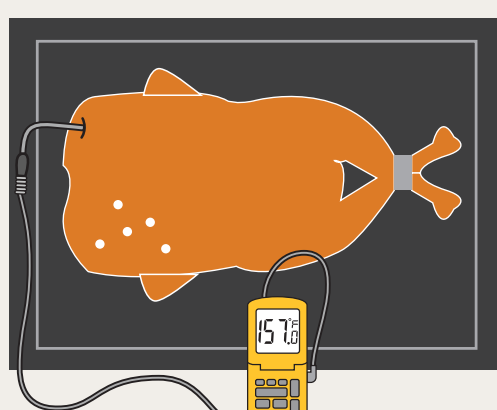
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The leg temperature should reach 175°-180°F(79°- 82°C)for the fat to render properly.

Rest The Turkey

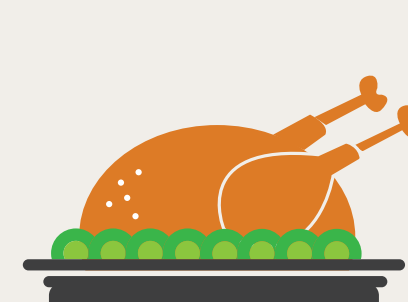
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Let the turkey rest on a cutting board for 30 minutes. The internal temperature will rise 8-12°F(4-7°C). Your ChefAlarm should show a Max Temp of at least 165°F (74°C).

Slice, Serve Enjoy!

4



Enjoy your fabulously delicious turkey with family and friends.