

Holiday Turkey –Orange Glazed

For a 10# Bird, Serves 8-10 people

The easy way to make a moist and flavorful turkey for the holidays

Ingredients

10#	Turkey –thawed and ready to roast
	Kosher Salt
	Fresh Ground Pepper
1C	Orange Juice –fresh squeezed
1 stick	Unsalted Butter
3 lg cloves	Garlic
1t	Kosher Salt
2t	Thyme –dried

Method

Preheat Oven to 450-485 degrees

- Liberally salt the turkey inside and out and then lightly pepper as well. It is best to do this the night before or at least 3 hours ahead of time, as the salt will soak into the turkey and bring out more of its true flavor.
- In a small pot, add the rest of the ingredients and bring to a simmer. Simmer until the glaze is reduced to 1 cup.
- If you are stuffing the turkey, you should do this now. Tie the turkey legs together and wrap string around the legs and then tightly go around the wing to the other side and bring the end of the string back to the starting place; tie it off.
- Brush the glaze all over the turkey, top and bottom.
- Put the turkey on the rack of a roasting pan and put $\frac{3}{4}$ cup of water in the bottom of the pan. You will want to make sure there is always a bit of water in the pan, as our ovens do not allow for much of the juice to escape the turkey so the water will act to absorb drippings without having them burn.
- Lightly cover the turkey with foil, just to protect the top and legs from getting too much color at the beginning. Put the turkey in the oven, in the landing zone (right inside the door), and turn the flame to its lowest setting. Roast for 1 hour like this, turning 190 degrees after 30 minutes.
- Remove the foil and continue roasting the turkey for 2 to 2 $\frac{1}{2}$ more hours, turning every 30 minutes or so and basting once or twice more, as you prefer. The inner temperature should be 160 degrees next to the leg bone when it is done. The oven will drop in temperature by 100 degrees or a bit more, during this time. If you are cooking outside or if the oven drops below 325 degrees, turn the flame up just above the grate in your oven.
- The turkey should be dark and evenly browned when it is finished.
- Remove from the oven and let it rest for at least 20 minutes before carving.



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