

Stuffed Turkey

Makes 6-8 servings

We have never tasted a more moist and flavorful turkey than one cooked in our Wood Stone oven, even the breast is moist!

Ingredients

10-12#	Turkey
Plenty	Kosher Salt
	Olive Oil
To taste	Black Pepper
	Kitchen String

Method – Preheat oven to 500-550 degrees

- Rinse and dry the turkey well, inside and out (the giblets go great in the stuffing or to use in a turkey gravy).
- Season it very liberally with kosher salt and pepper (to taste). Put it in a vessel that can hold it safely in the refrigerator overnight and cover lightly with plastic.
- Next day, pat the turkey dry (salt will bring extra moisture to the surface) and stuff the cavity with as much stuffing as will fit.
- Rub the bird well with olive oil and tie down the wings and legs with cotton string.
- Put it on a broiler pan or shallow baking sheet, cover lightly with foil and put it right inside the oven door, turn the flame down to a “holding” flame. After the first 30 minutes, rotate the turkey 180 degrees. After the first hour, remove the foil and continue cooking the turkey for 1-2 hours more (depending on the size of the bird and also whether it is stuffed or not).
- The inner temperature, close to the leg should read 160 degrees and the skin should be very brown and crisp. You will need to rotate the bird throughout this process to get an even browning.
- Let it rest for at least 10 minute before carving.

Notes

The trick to a more flavorful bird is not only in the oven cooking but also in the salt. If you salt your turkey well, 24 hours before you want to cook it, the salt will permeate the skin and season the flesh. If you wish, you can also heat the oven to 600 degrees and once you put the turkey in, turn the oven off. Cook it this way for the first 2 hours, you will still get lots of browning and then, if necessary, turn the flame back on to finish the process.



www.woodstonehome.com (800) 578-OVEN (6836)

Laura Dewell, October 2006