

Basic Stuffed Turkey

Serves 8-10

Whether using your family's favorite stuffing recipe or ours, here are the basics you need to produce a moist and flavorful bird with a perfectly cooked stuffing.

Ingredients

- 1 ea. 10-12 lb. turkey
 - Kosher salt
 - Freshly ground pepper
 - [Pecan and Apple Bread Stuffing](#)
 - Olive oil
 - Kitchen string and/or skewers

Method

Oven Temperature: 500-550 degrees

- Liberally salt the turkey inside and out and sprinkle lightly with pepper. Cover with plastic and refrigerate for 24 hours. This will enhance the flavor and help to keep the bird very moist.
- Pat the turkey dry and fill cavity with stuffing.
- Rub the bird well with olive oil and tie the legs together with kitchen string. Secure the wings to the body with skewers or string if desired.
- Put turkey on a rack in a roasting pan with about 1-in. of water in the bottom to keep any drippings from burning. Tent the bird with foil.
- **Flame Height: Off**
- Roast the turkey **in the center of the oven** for 30 minutes. Rotate pan 180 degrees and roast 30 minutes more. Brush with remaining glaze.
- **Flame Height: if the oven temperature drops below 350 degrees; turn the oven on with flame at 2.4**
- Remove the foil and continue to roast for 1½ -2 hours, rotating every 30 minutes and basting until the stuffing temperature registers 165 degrees. The temperature between the thigh and the breast will read between 170-180 degrees.
- Remove from oven and let rest 20-30 minutes before carving.



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