

Basic Roasted Turkey

Estimate 1 lb per person (to account for bone weight)

Ingredients

- 12-14 lb Turkey
- Vegetable oil or Olive oil

Preparation

1. Oil bird lightly with vegetable oil.
2. Season the skin and cavity with salt and pepper.
3. Place turkey on rack, breast side down. Bake in this position entire time. Do not cover bird with foil.
4. Bake at 350 degrees for 1 hour, then 250 degrees thereafter (12 to 14 pound bird takes 12 hours). For a smaller bird estimate at least 1 hour per pound.

