

How To Roast A Turkey

Here's something that has improved since Grandma's day: the turkey, and how to roast it. Modern turkeys are compact, meaty, tender-fleshed, and it has been a long time since any cook had to do a pin-feathering job. I can remember plucking pinfeathers out of a turkey for a whole evening, before Thanksgiving, using tweezers, paring knife and finally twisted paper torches to get the hairs.

wish. Let the bird stand a few minutes before carving to reabsorb its juices and firm up for the knife.

Ingredients

- Turkey
- Butter
- Barbecue sauce

Directions

1. The following time chart, accepted by poultry packers as the best general guide to cookery, needs to be used with common sense. Turkeys vary, and one may cook a little quicker or a little slower than this schedule. To test for doneness, move the drumstick up and down (it should move freely), and pinch the flesh of thigh and drumstick (it should feel soft). Use mitted fingers for that test!
2. Roast turkey uncovered except for a loose tent of foil over the breast when the turkey is half or two-thirds done. Set the oven at 325° F.
3. Roast a 6-8 pound turkey 2-2 1/2 hours 8-12 pound 2 1/2-3 hours 12-16 pound 3-3 3/4 hours 16-20 pound 3 3/4-4 1/2 hours 20-24 pound 4 1/2-5 1/2 hours
4. If you have a meat thermometer, insert it in the thickest part of the inside thigh muscle, being careful not to touch bone. Roast the turkey to 185° F. Baste now and then with butter or barbecue sauce if you