



A Simply Perfect Roast Turkey

 Popular

READY IN

ready

270 min.

SERVINGS

servings

24

CALORIES

calories

514 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 24 servings salt and pepper black freshly ground to taste
- ☐ 8 cups pepperidge farm sage and onion stuffing stuffing prepared
- ☐ 1.5 quarts turkey stock
- ☐ 0.5 cup butter unsalted softened
- ☐ 18 pound turkey whole

Equipment

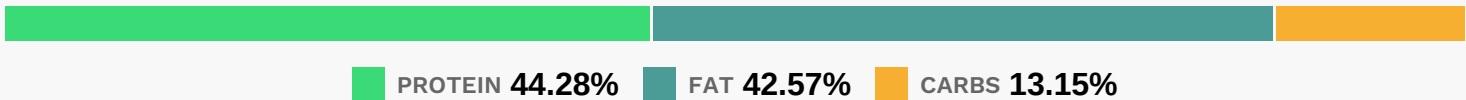
- ☐ paper towels
- ☐ oven

- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C).
- ☐ Place rack in the lowest position of the oven.
- ☐ Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels.
- ☐ Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.
- ☐ Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time.
- ☐ Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees F (80 degrees C), about 4 hours.
- ☐ Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

Nutrition Facts



Properties

Glycemic Index:1.33, Glycemic Load:0.01, Inflammation Score:-6, Nutrition Score:26.257826106056%

Nutrients (% of daily need)

Calories: 514.02kcal (25.7%), Fat: 23.9g (36.78%), Saturated Fat: 7.31g (45.66%), Carbohydrates: 16.62g (5.54%), Net Carbohydrates: 14.66g (5.33%), Sugar: 2.49g (2.77%), Cholesterol: 185.85mg (61.95%), Sodium: 674.98mg (29.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 55.94g (111.89%), Selenium: 86µg (122.86%), Vitamin B3: 20.35mg (101.76%), Vitamin B6: 1.51mg (75.5%), Vitamin B12: 2.96µg (49.36%), Phosphorus: 487.28mg (48.73%), Vitamin B2: 0.57mg (33.54%), Zinc: 4.57mg (30.5%), Vitamin B5: 2.02mg (20.19%), Potassium: 654.95mg (18.71%), Magnesium: 71.02mg (17.75%), Iron: 2.94mg (16.33%), Vitamin B1: 0.23mg (15.18%), Copper: 0.27mg (13.4%), Folate: 46.02µg (11.51%), Vitamin A: 464.43IU (9.29%), Vitamin K: 9.75µg (9.28%), Vitamin E: 1.28mg (8.53%), Fiber: 1.96g

(7.83%), Manganese: 0.15mg (7.73%), Vitamin D: 0.8µg (5.3%), Calcium: 51.25mg (5.13%)