

## The Attention-Hungry Turkey of Moistness

READY IN



260 min.

SERVINGS



18

CALORIES



657 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 cup butter softened
- 18 servings salt and pepper to taste
- 8 cups pepperidge farm sage and onion stuffing stuffing prepared
- 18 pound turkey whole

### Equipment

- oven
- roasting pan
- aluminum foil

## Directions

- Preheat the oven to 325 degrees F (165 degrees C). Set oven rack to the lowest position so the turkey will fit.
- Rinse the turkey and pat dry.
- Place in a large roasting pan and loosely fill the cavity with stuffing. Rub butter all over the outside, and season with salt and pepper. Use a large sheet of aluminum foil to make a tent over the bird.
- Place in the preheated oven, and here's where it gets interesting. Baste every 5 to 10 minutes - everywhere! Whenever you're not doing something, baste! If you are too busy to baste, take turns with someone else. After 2 hours, remove the foil tent. Keep roasting until the internal temperature reaches 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. It should take about 4 hours total.

## Nutrition Facts



## Properties

Glycemic Index:2.78, Glycemic Load:0, Inflammation Score:-7, Nutrition Score:31.186086758323%

## Nutrients (% of daily need)

Calories: 656.64kcal (32.83%), Fat: 30.92g (47.57%), Saturated Fat: 9.49g (59.3%), Carbohydrates: 19.29g (6.43%), Net Carbohydrates: 16.71g (6.08%), Sugar: 2.07g (2.3%), Cholesterol: 245.43mg (81.81%), Sodium: 1020.81mg (44.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 72.59g (145.18%), Selenium: 112.93µg (161.32%), Vitamin B3: 25.89mg (129.45%), Vitamin B6: 1.96mg (98.24%), Vitamin B12: 3.95µg (65.81%), Phosphorus: 628.2mg (62.82%), Vitamin B2: 0.69mg (40.77%), Zinc: 5.99mg (39.92%), Vitamin B5: 2.69mg (26.91%), Magnesium: 91.31mg (22.83%), Potassium: 788.72mg (22.53%), Iron: 3.74mg (20.79%), Vitamin B1: 0.28mg (18.39%), Copper: 0.31mg (15.61%), Folate: 57.4µg (14.35%), Vitamin A: 616.15IU (12.32%), Vitamin K: 12.62µg (12.02%), Vitamin E: 1.68mg (11.2%), Fiber: 2.58g (10.31%), Manganese: 0.19mg (9.47%), Calcium: 65.5mg (6.55%), Vitamin D: 0.97µg (6.44%)