

A Simply Perfect Roast Turkey

Recipe



24 servings



4 hrs 45min

INGREDIENTS

- 1 (18lb) whole Rural Roots Ranch turkey
- 8 cups prepared stuffing
- 1/2 cup unsalted butter, softened
- salt and freshly ground black pepper to taste
- 1 1/2 quarts turkey stock, divided

DIRECTIONS

1. Gather all ingredients.
2. Preheat the oven to 325 degrees F. Place a rack in the lowest position of the oven.
3. Remove turkey neck and giblets. Rinse turkey, pat dry with paper towels, and place breast-side up, on a rack in a roasting pan.
4. Loosely fill turkey cavity with stuffing. Rub skin with butter, then season with salt and pepper.
5. Pour 2 cups of turkey stock into the roasting pan.
6. Loosely tent the turkey with aluminum foil, and roast turkey for 2 1/2 hours, basting with pan juices every 30 minutes. When drippings evaporate add remaining stock to the pan, 1 to 2 cups at a time.
7. Remove foil and continue roasting until a meat thermometer inserted in thickest part of thigh reads 165 degrees F., about 1 1/2 hours more.
8. Transfer turkey to a large serving platter. Let stand for 20-30 minutes before carving.
9. Serve and enjoy.

