

## Tim's Recipes and Cooking Stuff

<http://tim.rocketry.org/cooking/turkey/>



### Thanksgiving Turkey

November 25, 2005

Since this Thanksgiving I was recently single (the cute woman I was dating dumped me several months back, d'oh), I didn't feel like going back to Phoenix to do the holidays with the family, and I didn't feel like making merry with the crew at the old drop zone for their annual "homeless skydivers" Thanksgiving dinner.. I decided at the last minute to make my own turkey while I slacked in front of the TV..

#### Ingredients:

7 pound Turkey  
1 chopped Onion  
Seasonings (I used lemon pepper seasoning salt, salt, pepper and garlic salt.. but you can use whatever you want)

#### Other Stuff You'll Need:

Disposable aluminum baking pan  
Heavy aluminum foil (don't buy the thin cheap stuff)  
Turkey baster  
Meat thermometer (buy one if you don't have one!)

#### Basic Instructions:

1. Thaw turkey. (several hours in the sink, or a couple of days in the refrigerator)
2. Preheat the oven to 350°. (An oven thermometer is recommended, my oven's temp is off from the dial)
3. Season with some spices if you want.
4. Place turkey in pan and make a foil "tent" over it.
5. Place the turkey pan in the preheated oven.
6. Remove to marinate with turkey baster every once in a while. (optional)
7. Let cook for 3 to 3 1/2 hours or so, until meat is 180° all the way through.



#### **Ready to Start**

First I laid out the pan and other stuff I might need. You'll notice I got lazy with the stuffing and decided to go with "Stove Top" instant shit, woo. I also bought a gravy packet you see on the right too that I mixed with the resulting broth to make gravy (covered later).



### **The Frozen Turkey**

Here's the frozen bird in it's wrapper.  
(Keep it in the wrapper until it's thawed)



### **Thawing the Turkey**

I bought my turkey too late to let it thaw a couple or few days in the fridge. So I thawed it in a sink full of cold water for about 4 to 5 hours. Since it wanted to float, I turned it every 30 minutes or so. I also added ice cubes to the water to help keep it at a safe temperature while it thawed.



### Remove the Organs!

When you unwrap your turkey check the inside of it, especially down by the tail end. They usually put a packet of stuff in there containing the heart, gizzard and liver from the bird.. Pictured here is the liver. Some people like to fry it up (medium temp) and eat it, it's actually not too bad.



Here is the heart from said package found in the bird. This little item kept the bird alive until it's time to become a Thanksgiving turkey came. Some also cook this and eat it as well. I don't, but to each there own.. Seems to me heart muscle might be kinda tough..



### Preheat the Oven

Pre-heat the oven to 350° so it will get up to cooking temperature beforehand.

**Note:** My gas oven's temp is usually pretty off from what the dial reads.. So I would highly suggest using an Oven Thermometer to make sure the oven temperature is what you really want..



### Put the Bird in Roasting Pan

Here I placed the thawed bird in the disposable roasting pan, added some spices, and added the half of a chopped onion (does good things for poultry in my opinion) inside and on it, and readied it for the oven.



### **Make Foil "Tent" Over the Bird**

At this point it's all done but the cooking, so you'll want to cover the turkey with aluminum foil.

You want to make a foil "tent" over the bird, so leave some space over the bird when you do it with a couple sheets of heavy aluminum foil.

This should keep the moisture in and all that, woo.



### **Put the Turkey in the Oven**

Then place the foil covered bird in the preheated oven..



### Check Temp After Cooking!

After the cooking for 3 to 3 1/2 hours insert your meat thermometer and make sure the turkey is at least 180° to the core, and in my case it was over 190°, very safe.

**Note:** Poultry can be quite dangerous if under-cooked. Make absolutely sure that all of the meat is fully cooked to at least 180° all the way through!



### Remove the Broth for Gravy

Here I used the baster to suck up all the resulting turkey broth and juices off and place into a measuring cup so I could make gravy from the broth.

Here I used a sauce pan, the broth, and the gravy packet mentioned before to make gravy over low heat. Good stuff.

*The main reason I decided to make a turkey this year was mostly for the piles of left-overs and all the turkey sandwiches they would make.. mMmm.*

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