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Recipe: Easy Juicy Thanksgiving Turkey



Ingredients

1 large baking bag
2 tbsp flour
5.4 kg whole turkey
5 stalks of celery
2 onions - quartered
Salt and pepper to taste

Preparation

1. Preheat the oven to 180 degrees C or 356 degrees F.
2. Sprinkle the bottom of the oven bag with flour.
3. Rinse the turkey well and remove anything that may be in the cavity (giblets, etc).
4. Season the bird with salt and pepper.
5. Seal the bag and poke holes in it - to allow steam to escape.
6. Bake for 3 hours or until the thermometer reads 80 degrees C or 176 degrees F (when placed in the thigh of the turkey).

Cooks Note