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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
