



The World's Best Turkey

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Effective NA

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Supersedes NA

Target Time 4h 10m

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Pre-Checks

Thoroughly clean your workspace before and after. Wash hands and other surfaces often to prevent food borne illness.

Tools and Materials Required

Quantity	Description	Step
1	(12 pound) whole turkey	
1/2 cup	butter, cubed	
2	apples, cored and halved	
1 tables poon	garlic powder	
	salt and pepper to taste	
2/3 (750 milliliter) bottle	champagne	

Key Reminders

Recipe makes 1 (12 pound) turkey

Steps

1. Preheat oven to 350 degrees F (175 degrees C).
2. Remove neck and giblets from turkey.
3. Rinse turkey, and pat dry.
4. Gently loosen turkey breast skin, and insert pieces of butter between the skin and breast.
5. Place apples inside the turkey's cavity.
6. Sprinkle with garlic powder, salt, and pepper.
7. Place turkey in a roasting bag, and pour champagne over the inside and outside of the bird.
8. Close bag, and place turkey in a roasting pan.
9. Bake turkey 3 to 3 1/2 hours in the preheated oven, or until the internal temperature is 180 degrees F (85 degrees C) when measured in the meatiest part of the thigh.
10. Remove turkey from bag, and let stand for at least 20 minutes before carving.

Visual Support

turkey

