



# Perfect Roast Turkey

## Ingredients

1 turkey  
Stuffing (if not cooking separately)  
225g (8oz) streaky bacon  
175g (6oz) softened butter  
Fresh black pepper and salt

When you get your turkey, remove the giblets, which should be in the body cavity, and place the uncovered turkey on a plate in the lowest part of the refrigerator. Make sure you know how much it weighs so that you can calculate the cooking time.

Late the night before, take it out of the fridge so that it will be at room temperature by the time you cook it.

Stuff the turkey with your chosen stuffing - the quantity of stuffing will be the same whatever the size of your turkey. Place about two-thirds in the neck end between the flesh and the skin, then tuck the neck flap under the bird's back and secure it with a small skewer. Place the rest of the stuffing in the body cavity - there's no need to pack this in tightly. Note that it is only dangerous to stuff the body cavity if either the turkey or the stuffing is not defrosted properly, because the heat will not penetrate it quickly enough. If both are at room temperature it is perfectly safe. Spread 6 oz (175 g) of softened butter all over the bird.

Lay about 8 oz (225 g) of streaky bacon rashers over the breast of the bird, overlapping slightly, then season with freshly milled black pepper and a little salt.

Arrange two large sheets of foil across your roasting tin, one widthways and the other lengthways. Lay the turkey on its back in the middle of the foil then loosely wrap it: the parcel must be firmly sealed but with room for air to circulate around the turkey, creating 'an oven within the oven'. Place in a pre-heated hot oven, gas mark 7, 425°F (220°C), for 30-45 minutes (see over for timings) this initial blast is so that the heat gets right into the turkey and the stuffing very quickly. Then reduce the oven temperature to gas mark 3, 325°F (170°C) for the allotted time.

After this time, remove the turkey from the oven, uncover it and discard any excess foil. Baste with the juices then increase the oven temperature to gas mark 6, 400°F (200°C). Cook the uncovered turkey for a further 30-40 minutes (see over) - once the bacon on top of the turkey has browned you can push it down into the tin to allow the breast to get a final browning.

After the final cooking, remove the turkey from the oven. Pierce the thickest part of the leg with a skewer then press the skewer against the leg to see if the juices run clear without any trace of pink - if the juices are clear, the turkey is cooked. You can also give the legs a little tweak - if they feel like they've got some 'give' in them, then the turkey is done. Cover it loosely with foil and allow it to rest for about 45 minutes before serving - it will be fine at kitchen temperature.

### **Cooking times:**

8-10 lb (3.5-4.5 kg) - 30 minutes at the high temperature, then 2½-3 hours at the lower temperature, then a final 30 minutes (uncovered) at gas mark 6, 400°F (200°C).

11-14 lb (5.0-6.5 kg) - 40 minutes at the high temperature, then 3½ hours at the lower temperature, then a final 40 minutes (uncovered) at gas mark 6, 400°F (200°C).

15-20 lb (6.75-9 kg) - 45 minutes at the high temperature, then 4-5 hours at the lower temperature, then a final 30 minutes (uncovered) at gas mark 6, 400°F (200°C).

*Please bear in mind that ovens, and turkeys themselves, vary and the only sure way of knowing if a bird is ready is by using the tests described above.*

## **Leftovers!**

Use leftover turkey with fresh Curry Sauce Company - see the chiller counter for amazing multi-buy deals.

### **Ten Minute Leftover Turkey with Peas and Leeks (Serves 4)**

Serve in bowls with crusty bread or rice to mop up all the delicious sauce.

300ml turkey or chicken stock  
400g cooked British turkey breasts, cut into 1-2cm strips  
1 large leek, rinsed and finely chopped  
300ml double cream  
1 tbsp wholegrain mustard  
1 tbsp parsley, chopped  
225g frozen peas, cooked  
salt and freshly ground black pepper

Pour the stock into a saucepan and bring to the boil. Simmer rapidly until reduced by two thirds. Meanwhile, cook the leek in a pan of boiling salted water for 3-4 minutes, or until just tender. Drain well and keep warm. Add the cream, mustard, parsley and peas to the reduced stock. Then stir in the cooked turkey and leeks and heat gently to warm through. Season well with salt and pepper and serve straight away in bowls, with boiled potatoes.

### **Turkey, Brie and Cranberry Pancakes (Serves 4)**

8 pancakes [or ready made]  
450g cooked British turkey breast, thinly sliced  
175g brie, thinly sliced  
200g jar cranberry sauce  
Large handful fresh rocket leaves

Divide the cooked turkey slices, brie slices and a spoon of cranberry sauce between each of the pancakes. [At this stage you can pop them in a warm oven to heat through 170°C/Gas mark 5 for 10-12 minutes or microwave on high in batches for a 1 minute]. Scatter over the rocket leaves and serve immediately.