



## WATCH THE GRILL SERGEANTS EVERY MONDAY AT NOON EST

### Roast Turkey

- 1 16 to 18 pound turkey
- 1 tablespoon dried rosemary, crumbled
- 2 teaspoons ground sage
- 2 teaspoons dried thyme, crumbled
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons pepper
- kosher salt
- salt pork (optional)
- bacon (optional)
- 1 stick butter, melted
- garlic powder
- paprika
- 1 can broth, for basting

The skin over the breast of the turkey can be loosened and thin strips of lean salt pork may be placed just under the skin to keep the breast meat moist. The wings and thighs can also be wrapped with bacon strips, if desired. Brush the top of the turkey generously with melted butter, and sprinkle with garlic powder, salt and pepper, and paprika. Roast turkey, uncovered, at 375°F, basting frequently with melted butter and turkey or chicken broth, or pan juices. After 1 hour, baste and sprinkle with seasonings again, then make a tent with aluminum foil and cover breast loosely. Reduce heat to 325°F and continue roasting for another hour, basting occasionally. Uncover breast and continue roasting until an instant-read thermometer inserted in the thickest portion of the thigh registers 165°F (be careful not to allow the thermometer to hit a bone or the reading will be false). This will take about 90 to 110 minutes longer, depending upon the size of the turkey and the oven being used. (Convection oven cooking time should be reduced by 25% - see your oven manual). While the turkey is roasting, prepare giblet gravy. When turkey is golden brown and done, allow it to sit for 20 minutes to rest before carving. Transfer turkey to a serving platter. Reserve the pan drippings for gravy. Don't wait for the little plastic "pop-up" devices to pop, or it's likely that the bird will be overdone and dry. If you don't own an instant read thermometer, test to see if turkey is cooked by inserting the tines of a large fork into the upper thigh. If juice is not pink, then turkey is done.

#### Turkey Times

| Weight (lbs) Not Stuffed | Hours     |
|--------------------------|-----------|
| 4-6                      | 1.5-2.25  |
| 6-8                      | 2.25-3.25 |
| 8-12                     | 2.75-3    |
| 12-14                    | 3-3.75    |
| 14-18                    | 3.75-4.25 |
| 18-20                    | 4.25-4.5  |
| 20-24                    | 4.5-5     |
| Weight (lbs) Stuffed     | Hours     |
| 8-12                     | 3-3.5     |
| 12-14                    | 3.5-4     |
| 14-18                    | 4-4.25    |
| 18-20                    | 4.25-5    |
| 20-24                    | 5-5.25    |



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## **Dressing**

**1 lb. chicken gizzards, finely chopped**  
**1 lb. pork sausage, crumbled**  
**1 tablespoon olive oil**  
**1 tablespoon butter**  
**2-3 garlic cloves, minced**  
**1 shallot**  
**2 stalks celery, minced**  
**1 cup mushrooms, sliced**  
**1/2 teaspoon sage, chopped**  
**1/2 teaspoon paprika**  
**pinch of celery seed**  
**2 1/2 cups low-sodium chicken broth**  
**1 stick butter**  
**herb stuffing cubes**  
**1-2 eggs**  
**3-4 tablespoons parsley, chopped**

**For a flavorful dressing, saute finely chopped chicken gizzards and crumbled pork sausage in 1 tablespoon each olive oil and butter with 2-3 cloves minced garlic, 1 shallot, 2 stalks minced celery, 1 cup sliced fresh mushrooms, 1/2 teaspoon chopped fresh sage, 1/2 teaspoon paprika, and a pinch of celery seed. Add 2 1/2 cups low-sodium chicken broth and 1 stick butter. When butter melts, stir in 1 14 oz. package of herb stuffing cubes. Mix well; remove from heat and quickly stir in 1-2 eggs, and 3-4 tablespoons chopped fresh parsley. Pack stuffing into a buttered baking dish, cover with aluminum foil, removing foil to allow dressing to brown during the last 20 minutes (the stuffing can be browned after the turkey is removed by increasing oven temperature to 425°F.)**