



The Perfect Turkey

Yields: 24 servings

Prep time: 15 min

Cook time: 4-5 hrs (depending on weight)

INGREDIENTS:

- 1 12-22 pound turkey
- 2 ribs of celery - cut into thirds
- 2 medium onions - cut into quarters
- 1 lemon - cut in half
- 3 sprigs of fresh rosemary, thyme, or sage leaves
- 1 tablespoon of olive oil
- Salt
- Lemon pepper
- 2 tablespoons of fresh parsley - chopped
- 2 tablespoons of fresh thyme - chopped

TOOLS:

Chantal:

- [Enamel-on-Steel Roaster/Broiler with Rack \(11 Qt.\)](#)
- [ID 21 Ceramic Coated Sauce Pan \(2 Qt.\)](#)
- Turkey baster





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PROCESS:

1. Remove giblets and thoroughly wash your turkey. Drain and dry well. Preheat oven to 400°F.
2. Place giblets (without the liver), 1 rib of celery, and 1 quartered onion into the [Chantal ID 21 Ceramic Coated Sauce Pan \(2 Qt.\)](#) Cover with water, heat to a boil, and then lower the heat to simmer until very tender. This will be for your gravy.
3. Place 1 rib of celery, 1 quartered onion, 1 cut lemon, and your fresh sprigs of herbs inside the turkey.
4. Generously rub the outside of the turkey with olive oil, salt, lemon pepper, and your chopped parsley & thyme.
5. Place the turkey onto the roasting rack of your [Chantal Enamel-on-Steel Roaster/Broiler with Rack \(11 Qt.\)](#) and bake UNCOVERED for 30 minutes at 400°F. This is to sear the skin and give it a golden color.
6. Turn the temperature down on the oven to 350°F, place the lid on and bake until internal temperature is:
 - 165°F - breast
 - 180°F - thigh (about 15 minutes per pound.)
7. Check if it is done by looking at the cavity juices of the turkey - they should be clear.
8. Further brown by baking at 400°F UNCOVERED for 15 minutes.
9. Remove from oven and let "rest" for 25-45 minutes. Pour off the pan juices and add to your gravy.
10. Carve the turkey and be sure to leave the wings on until last to give stability while carving.
11. Serve and enjoy. **Happy Thanksgiving from Chantal!**