

Avoiding The “Dreaded Dry Turkey”



Holiday turkey made in an oven bag roasts in moist heat for a more tender and succulent meal.

(NAPSA)—A simple kitchen tool could help you roast up a juicy holiday turkey, and avoid an overcooked dry turkey.

By using an oven bag, you lock in moist heat and juices, so turkeys turn out succulent and delicious without any tending or basting. Plus, the oven bags let you roast at higher temperatures, helping to cut cooking time. Maybe just as important, though, the bags help keep the roasting pan clean, meaning you can spend less time cleaning up after dinner.

Holiday Turkey

- 1 Reynolds Oven Bag, Turkey Size**
- 1 tablespoon flour**
- 2 stalks celery, sliced**
- 2 large carrots, sliced**
- 1 medium onion, sliced**
- 12- to 24-pound turkey, thawed**
- Vegetable oil**

PREHEAT oven to 350°F.

SHAKE flour in Reynolds Oven Bag; place in roasting pan at least 2 inches deep.

ADD vegetables to oven bag. Remove neck and giblets from turkey. Rinse turkey; pat dry. Lightly stuff with your favorite stuffing recipe, if desired. Brush turkey with oil. Place turkey in bag on top of vegetables.

CLOSE oven bag with nylon tie; cut six ½-inch slits in top. Insert meat thermometer through bag into thickest part of inner thigh, not touching bone. Tuck ends of bag in pan.

BAKE until meat thermometer reads 180°F, 2 to 2½ hours for a 12- to 16-lb. turkey, 2½ to 3 hours for a 16- to 20-lb. turkey, and 3 to 3½ hours for a 20- to 24-lb. turkey. Add ½ hour for stuffed turkey. For easy slicing, let stand in oven bag 15 minutes.

Reynolds Kitchen Tip: To determine the number of servings, a general rule is to purchase 1 pound of turkey per person, to allow for seconds and leftovers.

For more tips and recipes, visit www.reynoldsovenbags.com or call (800) 745-4000 to reach the Turkey Tips Line.