

Roast the Perfect Thanksgiving Turkey with These Expert Tips



How To Make The Perfect Thanksgiving Roast Turkey DigiRecipes

★★★★☆ 4.7 out of 5

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Thanksgiving is a time for family, friends, and of course, delicious food. And what's more iconic than a perfectly roasted turkey? This step-by-step guide will show you how to make the perfect Thanksgiving roast turkey every time.

Choose the Right Turkey

The first step to roasting the perfect turkey is choosing the right bird. Here are a few things to keep in mind:

- **Size:** The size of the turkey will depend on the number of people you're serving. A good rule of thumb is to allow 1 pound of turkey per person.
- **Fresh vs. frozen:** Fresh turkeys are generally more expensive than frozen turkeys, but they also have a better flavor. If you're going to use a frozen turkey, be sure to thaw it in the refrigerator for 24 hours per 4 pounds of turkey.
- **Organic vs. non-organic:** Organic turkeys are raised without antibiotics or hormones. They're also typically more expensive than non-organic turkeys.

Prepare the Turkey

Once you've chosen the right turkey, it's time to prepare it for roasting.

1. **Remove the giblets.** The giblets are the organs that are typically found inside the turkey. They can be used to make gravy, but they can also be discarded.
2. **Rinse the turkey.** Rinse the turkey inside and out with cold water. This will help to remove any bacteria.
3. **Pat the turkey dry.** Pat the turkey dry with paper towels. This will help the skin to crisp up.
4. **Season the turkey.** Season the turkey inside and out with salt and pepper. You can also add other seasonings, such as herbs, garlic, or onion.

Roast the Turkey

Now it's time to roast the turkey. Here are the steps:

1. **Preheat the oven.** Preheat the oven to 325 degrees Fahrenheit.
2. **Place the turkey in a roasting pan.** Place the turkey in a roasting pan that is large enough to hold it. Add 1 cup of water to the bottom of the pan.
3. **Roast the turkey.** Roast the turkey for 3 to 4 hours, or until the internal temperature reaches 165 degrees Fahrenheit.
4. **Let the turkey rest.** Once the turkey is cooked, let it rest for 30 minutes before carving. This will allow the juices to redistribute throughout the meat.

Carve the Turkey

Once the turkey has rested, it's time to carve it. Here are the steps:

1. **Remove the legs.** Use a sharp knife to cut around the legs of the turkey. Then, remove the legs from the body.
2. **Remove the wings.** Use a sharp knife to cut around the wings of the turkey. Then, remove the wings from the body.
3. **Remove the breast.** Use a sharp knife to cut down the center of the breast of the turkey. Then, remove the breast from the body.
4. **Slice the turkey.** Slice the turkey into thin slices. Serve the turkey with your favorite sides.

Enjoy!

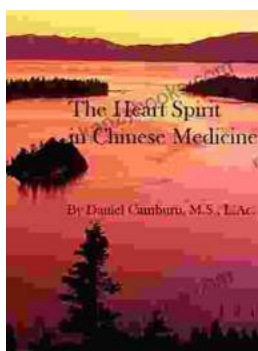
Congratulations! You've now successfully roasted the perfect Thanksgiving turkey. Enjoy the delicious meal with your family and friends.



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