

# THE Homesteader®

THE PUBLICATION FOR NEW HOMEOWNERS

MID-NOVEMBER - MID-DECEMBER 2005

T

[ thanksgiving section ]

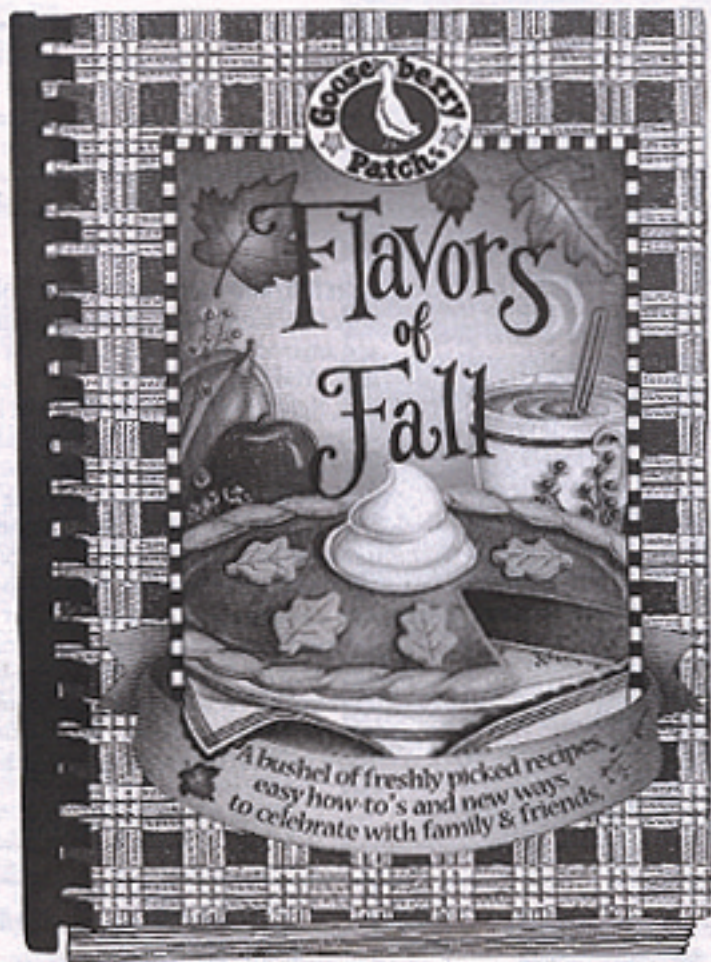
## TRADITIONAL TURKEY BASICS

### You can do it...a traditional turkey how-to!

#### TURKEY

8 to 24 lb. Frozen turkey, thawed  
 4 T. butter  
 1 t. celery salt  
 pepper to taste  
 Optional: fresh basil, parsley & thyme sprigs

**R**emove thawed turkey from its bag; remove giblet package from neck cavity and set aside for use in another recipe. With legs facing away, press one leg down near the leg clamp until released. Gently release other leg; do not remove clamp. Remove neck from body cavity and set aside; rinse inside and outside of turkey with cold water. Pat dry with paper towels. If stuffing, allow 3/4 cup stuffing per each pound of turkey; stuff immediately before roasting. Re-clamp legs; place in a shallow roaster. Brush with butter; season with celery salt and pepper. Tuck sprigs of herbs around the turkey. Insert meat thermometer into the turkey thigh; bake at 325 degrees until thermometer registers 170 degrees. Once turkey begins to brown; cover loosely with aluminum foil. When turkey tests done, place it on a serving plate; let stand 10 to 15 minutes before carving. In general, about one pound of uncooked turkey equals one serving; consider preparing about 2 pounds over and beyond the number of servings needed.



#### GRAVY

2 T. turkey drippings  
 1 1/2 c. cold water, divided  
 2 T. cornstarch  
 pepper to taste

**B**lend turkey drippings and one cup water in a saucepan; heat over medium heat until hot. In a separate bowl, combine cornstarch, remaining water and pepper; stir well. Gradually add cornstarch mixture to saucepan. Boil gently

for 2 minutes. Makes 1 1/2 cups.

From *Flavors of Fall* one of the Gooseberry Patch cookbooks. Available everywhere books are sold, or at [www.gooseberry-patch.com](http://www.gooseberry-patch.com).