

# Porter Thanksgiving



Time In: \_\_\_\_\_

Time Out: \_\_\_\_\_

On Buffet: \_\_\_\_\_

## Thanksgiving Turkey

### INGREDIENTS

- Very Large Turkey (20-24lbs).....
- 1 Brown in Bag (Turkey Size).....
- 1 medium Onion.....
- 3 medium Carrots.....
- 3 stalks Celery.....
- 3 tablespoons Olive Oil.....
- 6 tablespoons Land of Lakes Butter.....
- Prepared Turkey Rub.....

### PREPARATION (Begin Thawing Tuesday)

- Thaw in sink changing out water often.
- Remove Neck and Gizzard pouch. Use Neck for gravy. (see gravy recipe).

### PREPARATION (Begin Cooking Wednesday)

- Pre-heat oven to 325°. Wash Turkey thoroughly and pat dry. Cut up Butter into 1 tablespoon tabs and place 3 tabs between the skin and breasts on both sides of bird. Brush entire bird with Olive Oil and sprinkle inside and out with Turkey Rub.
- Place 1 tablespoon of Flour in Brown in Bag and shake. Slice Onion Carrots, and Celery and place in bottom of bag. Place Turkey in bag and tie. Cut slots in top of bag.
- Insert a meat thermometer through the slit in the bag into thigh. Bake for 3 to 3½ hours or until meat thermometer reads 180° F. Tear open bag and drain broth into container and set aside for use in gravy.

### Remove Turkey from oven when done to cool.

- Let Turkey cool, then cut up Turkey and place in buffet pans. Keep moist with Butter and Broth. Lightly salt, cover with foil lid and refrigerate.

### TO SERVE

Remove from refrigerator and place on buffet line at 9:30am. Turkey will be thoroughly heated by 1:00pm.