

"Secrets from the Kitchen"

The Perfect Christmas Turkey

Part 2—Turkey

Serves 6/8 people

Ingredients

- 10/12lb Free range Turkey
- 125g Butter
- 125g Olive Oil
- Maldon Salt
- Cracked Black Pepper
- 1 whole onion
- Bay leaf
- Sage
- Thyme

You want to get a really good free range turkey any good butcher will have share in them over the festive period!!

You have already removed the giblets and made your delicious stock so that is job 1 done.

Pre heat your oven to gas mark 6 electric 175

Remember to Stuff your turkey first!

Switch on 2 burners or rings on your stove not too high and place the turkey roasting tin on top along with some of the olive oil and

butter in it.

Rub the remaining butter , chopped sage, thyme , salt , pepper and olive oil all over the turkey giving it a jolly good massage!

Your butter and oil should be hot by now so you are ready to sear the turkey—this is important as it will lock in the juices and give it a head start. Start with the legs and move it around the pan till you have seared all the bird evenly , take off the stove .

Turn the bird around so it is laying breast side down and place the peeled onion, a bay leaf and some thyme in the cavity of the Turkey then place in the oven not turning the heat up or down. (Gas mark 6 electric 175)

You want to be cooking it for approximately 2 1/2—3 hours checking it a few time by inserting a skewer into the breast—if you see blood running it is not cooked wait until it runs clear juice before removing from the oven and letting it rest for 20mins covered in tin foil.

Once you have all your other yummy butts and bobs ready you may

CARVE!!!! And enjoy