



## Roast Turkey

 Serves 4-10  EASY



### Ingredients

- 1 turkey (see weights below)
- 25 g (1 oz) butter
- 2 tsp Simply Shake Special Blend for Chicken

### Method

#### STEP 1

Pre-heat the oven to 180°C, 350°F, Gas Mark 4. Frozen turkeys must be thoroughly defrosted before roasting. Cook the bird as soon as possible after thawing. Rinse it with cold water inside and out and pat dry with kitchen paper.

#### STEP 2

Mix together the butter and Chicken Seasoning and spread over the turkey skin. Place in a large roasting tin and cover the legs and breast with foil. Calculate the cooking time for the weight of the bird (see below). Baste occasionally throughout cooking. Remove the foil 45 minutes before the end of cooking to allow the skin to brown.

#### STEP 3

Test the meat by inserting a skewer into the leg. When the juices run clear, the turkey is cooked. Allow to stand in a warm place for 10 minutes before carving. Serve as part of the traditional Christmas meal

with all the trimmings.

**STEP 4**

3.6 kg (8 lb) - 3 hrs. 4.5 kg (10 lb) - 3 3/4 hrs. 5.5 kg (12 lb) - 4 1/4 hrs.  
6.4 kg (14 lb) - 5 hrs. 7.3 kg (16 lb) - 5 3/4 hrs. 8.2 kg (18 lb) - 6 1/2 hrs.  
9.1 kg (20 lb) - 7 1/4 hrs. 10.1 kg (22 lb) - 8 hrs. 11 kg (24 lb) - 9 hrs.