

Betty's Roast Butterflied Turkey



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In this video, Betty demonstrates how to make a Roast Butterflied Turkey. This is a dramatic and tasty entrée for Thanksgiving dinner.

Ingredients:

15-pound fresh uncooked turkey
1 stick of softened butter (more, if needed)
salt, to taste

Use kitchen shears to remove the backbone from the turkey. (You may cook the backbone, along with the neck and giblets in salted water to make turkey stock, but that is not part of this recipe.) Once the backbone has been removed, turn the turkey, breast side up, and cover it with about two layers of plastic wrap. Use a rolling pin to flatten the turkey by hitting the breast several times. Neatly fold the wings and place them behind the neck of the turkey. Tie the drumsticks together with twine, if desired. (I did not do this step.) Use your hands to spread softened butter all over the turkey. Also, rub a generous amount of salt all over the turkey. Place seasoned butterflied turkey into roasting pan. Cover tightly with aluminum foil. Bake at 325 degrees (F) until a thermometer measures 160 degrees (F) in the breast meat and 170 degrees (F) in the deepest thigh meat, about 3 hours and 15 minutes. Lift aluminum foil, check turkey, and baste with butter occasionally throughout the roasting process. When turkey is done, remove from oven and transfer to a nice serving platter. Slice as desired. In the next video, I will be making Fat-Free Turkey Gravy to go with this Roast Butterflied Turkey. I hope you enjoy this way of preparing your Thanksgiving turkey! Love, Betty ♥♥♥♥♥

This recipe is as seen on <http://Bettys-Kitchen.MyPrintableCoup....>