

## Betty's Thanksgiving Roast Turkey Recipe



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In this video, Betty demonstrates how to make a Thanksgiving Roast Turkey. This is a 12-pound frozen turkey, thawed in the refrigerator for 4 days, prepared with butter and salt, and then roasted in a covered roasting pan in the oven for 4 hours. During the last hour of roasting, the turkey is basted with its own juice occasionally. During the last half hour of roasting, the lid of the roasting pan is removed, to brown off the turkey. The turkey is done when a meat thermometer, inserted into the deepest part, reads 185 degrees. If you follow the instructions in this video, you will come out with a golden brown turkey with lots of delicious roast turkey and turkey stock for gravy for Thanksgiving Day! Let the cooked turkey rest for 15 to 20 minutes before carving. I will be uploading a video of my husband, Rick, carving the turkey tomorrow. Also, I will be making and uploading fat-free gravy from the turkey stock. Happy Thanksgiving Day from Betty and her family!!!