

Chef Michael's Upside Down Turkey

Trust me on this one! You will never go back to traditional turkey cookery. I have found over the years that the number one complaint with turkey is that the breast are too dry. So I went into the test kitchen... When you cut into my resulting recipe, turkey juices will jump out at you!

***First you need a turkey...
Then a supporting cast of:
Carrot (4) large
Celery (8-10) stalks
Onion (3) medium
Butter (1/4) pound
Salt
Pepper
Granulated Garlic
Poultry Seasoning
Lastly, one roasting pan***

Take your turkey out of its bag, remove the giblets. Thoroughly rinse your bird with salted water.

Using your hand loosen the skin covering the breast and push butter slices under the skin so that (4-5) slices rest on top of each breast

Make a seasoning mix by combining the salt, pepper, garlic and poultry seasoning. Liberally coat your bird with this mix and set aside.

Next, rough cut your vegetables and place into the bottom of your roasting pan completely covering the bottom of the pan and aprox. 2 inches deep.

Place the turkey breast side down on the bed of vegetables (also place giblets into pan if using for your gravy) and put into a 325-degree oven for aprox 3 hrs (time will vary according to size of the bird) Use a meat thermometer to probe the breast towards the end of the cooking cycle remove from oven when breast reads 160 degrees.

Allow bird to settle for 20 minutes before cutting so juices have a chance to settle. *The drippings and roasted vegetables will make superb gravy.

Enjoy!