



So, how do you cook a very special turkey ?

- 1 Open a bottle of something chilled and sparkling to calm the nerves and of course sip whilst preparing the turkey!
- 2 Remove the turkey from the fridge and leave for an hour or so to come to room temperature.
- 3 Core a Cox's apple then place in the cavity of the turkey along with a peeled onion quartered.
- 4 Stuff the neck cavity with some Sage & Onion Stuffing.
- 5 Pre heat the oven to **230c/450f, gas mark 8.**
- 6 **Place the bird breast side down** in a large roasting tin. Cooking the turkey breast down until the last half hour keeps the breast meat succulent, while the brown meat cooks evenly.
- 7 Cover the turkey with foil.
- 8 Place in oven for first **30 mins**, then lower temp to **190c/375f, gas mark 5.**
- 9 **Total** cooking time is approx **30 - 35 minutes per kilo.** (5kg = 2hrs and 55mins)
- 10 Half an hour from end, remove the foil and turn the turkey over so the breast meat bronzes.
- 11 The turkey should be ready when the juices run clear when tested with a fork under the thigh.
- 12 Remove from oven and cover again with the foil.
- 13 Now rest the turkey for **at least 15 - 25 minutes.** (very important)
- 14 At meal time, carve and serve with roast potatoes, some chipolatas , seasonal veg and gravy.
- 15 Merry Christmas!

