



Alumni Stadium Turkey

- 1 brined turkey
(see recipe for Dry Brined Thanksgiving Turkey)
- 1 ½ sticks softened butter
- 1 cup dry white wine (sauvignon blanc)
- 3 dried bay leaves
- 4 ribs of celery
- 2 carrots, split lengthwise
- 1 large white onion, sliced
- 1 cup water

- Pre-heat oven to 425 degrees with oven rack in the lowest position.
- Remove turkey from brining bag and let rest at room temperature for an hour.
- While the turkey is resting, combine the butter, wine, and bay leaves in a small saucepan. Bring mixture to a simmer and then remove from the heat. Brush the entire outside of the bird with the butter mixture. Fold the wings under the body and tie the legs.
- Place vegetables in the bottom of a roasting pan (this keeps the bird from burning on the bottom and helps to flavor the gravy) and add the water. Place the bird in the roasting pan breast side up. Roast for 30 minutes, then drop the oven temperature to 350 degrees and baste the bird with the leftover butter mixture.
- Roast until internal temperature reaches 160 to 165 degrees (check temperature using a meat thermometer). Pull from the oven, carefully remove the turkey from the roasting pan, and place on a rimmed platter. Allow to rest for 20 to 30 minutes before attempting to carve. Cover the turkey very loosely with aluminum foil to help keep the bird warm as the juices settle in the meat. Save all the liquid and drippings in the roasting pan for gravy.
- Save the turkey carcass after dinner to make a wonderful turkey soup.

APPROXIMATE COOKING TIMES

BIRD WEIGHT	UNSTUFFED TURKEY	STUFFED TURKEY
12 to 14 lbs.	3 to 3 ¾ hours	3 ½ to 4 hours
14 to 18 lbs.	3 ¾ to 4 ¼ hours	4 to 4 ¼ hours
18 to 20 lbs.	4 ¼ to 4 ½ hours	4 ¼ to 4 ¾ hours
20 to 24 lbs.	4 ½ to 5 hours	4 ¾ to 5 ¼ hours

