

Stove Roasted Turkey

Get ready for the best, juiciest, easiest turkey and perfect gravy flavor of your life! People can't believe it's turkey, because the meat is so juicy it easily comes off the bones when done. No need to baste, as it makes it's own gravy with the perfect flavor already there!

Turkey (up to 22 lbs)

Olive oil

Kitchen Bouquet

1-2 carrots

1-3 celery stalks

1-2 onions

1 granny smith apple

Rosemary

Sage

Thyme

Poultry rub

Remove neck and bags inside turkey; rinse and pat dry. Place inside turkey cavity an apple cored and sliced into quarters; 1 celery stalk cut into 3-4 pieces (include leaves); 1 onion quartered; rosemary, sage, and thyme sprigs or in seasoning form. Cut carrots, 2 celery stalks and an onion on #3 Cone into 16-Quart Roaster for roasting bed. Place turkey (breast side up) on vegetable bed and rub olive oil, followed by a rub of Kitchen Bouquet (for browning) on turkey. Sprinkle with lightly generous coat of poultry rub. Set on medium heat; once vapo valve clicks steadily, turn to lower setting. Allow 20-25 minutes per pound. Do not open or baste. Upon completion, remove turkey and let sit about 20 minutes before carving. You may thicken the savory juices left behind for a delicious gravy with whole wheat or soy flour and a bit of cream or milk. You may want to pour juice into another container to check for skimming off any possible fat; but usually there is minimal present. You may salt to taste; but the flavor tends to be great without!

NOTE: Poultry must be cooked to 180° - 185°. The LOW setting must allow the Vapo-Valve to click periodically otherwise it may not reach this temperature.