

## Tips to a Perfect Cooked Turkey

By [Jeffrey Meier](#) &nbsp; Thanksgiving dinner is one of the most celebrated meals in the United States, and also one of the most times consuming. People work hour after hour just to get the turkey dinner done just right. We have tips to get you the perfect cook turkey that you and your family will be proud to have on Thanksgiving. Most turkeys start out frozen so to thaw the turkey out, put it in the refrigerator or cold water. When the turkey has thawed remove the wrapper and start the oven to 325 degrees so you can get the oven ready for the turkey. Getting the turkey ready is your next step after it's thawed. You must remove the neck from the body cavity and the giblets from the neck cavity. Make sure to drain the juices and blot the cavities with a good amount of paper towels. Before you start roasting the turkey, you will want to stuff the neck and body cavities lightly. Now we are ready to put the turkey in our roasting pan. Always place the turkey breast side up on a flat rack in your roasting pan. Don't make the mistake of getting a small roasting pan as I've done that before and it causes nothing but heartaches. Usually a handy turkey lifter comes with most turkey's you buy from the store. Place this special string cradle on your rack then place the turkey on top and bring the loops around the turkey. You will want to do this before you put the turkey in the oven as these acts like handles and makes it a lot easier when you remove the turkey from the oven and pan. Always use an oven safe meat thermometer with your turkey. Insert near the lower part of the body near the thigh. This will let you monitor how the cooking process of your turkey is going. To keep your turkey skin from drying basting it with vegetable oil is a good idea. Cooking times will vary on many different things including your oven, type of turkey and other things you just can't control. Check its progress often. Check the turkey a half hour before it's supposed to be done. The internal temperature should be around 180 degrees on the meat thermometer we inserted. This is a good indicator how well your turkey is progressing. If the turkey is done than pull it from the oven and let it cool. A good rule of thumb is let it sit 15 to 20 minutes before carving. Following these tips will not only get you a better cooked turkey a better tasting one should also follow. Thanksgiving is a very important holiday that we celebrate and having everything perfect is something we all thrive for. This includes a perfect turkey dinner. Nothing is better on Thanksgiving than a great tasting turkey and family and friends around you to enjoy it. If you follow these tips, you should be able to spend more time with them and less worrying about how your turkey is doing.

### About the Author

Jeffrey Meier of Jam727 Enterprises at <http://www.Jam727.com> offers information articles on a wide variety of subjects including Cooking Tips at [http://www.jam727.com/cookingbook/cooking\\_styles\\_techniques.htm](http://www.jam727.com/cookingbook/cooking_styles_techniques.htm) Article Source: [http://EzineArticles.com/?expert=Jeffrey Meier](http://EzineArticles.com/?expert=Jeffrey_Meier)

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