

5. Continue to roast the turkey until the thigh registers 175 degrees on an instant-read thermometer (ignore any pop-up timer), 1 to 2½ hours longer. Add the broth as needed to prevent the drippings from burning.

6. Tip the turkey so that the juice from the cavity runs into the roasting pan. Transfer the turkey to a carving board and let rest, uncovered, for 30 minutes, before carving.

7. Meanwhile, use the roasted vegetables and drippings in the pan to make gravy, if desired (see page 329).

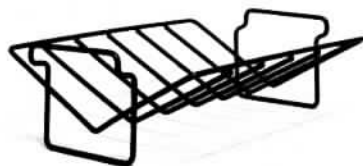
Roasting Times for Turkey

The times below are guidelines, but you should gauge whether your turkey is done by checking when the thigh reaches 175 degrees. It's true—a 22-pound bird only takes 3½ hours at the most.

RAW TURKEY WEIGHT	NUMBER OF SERVINGS	APPROXIMATE ROASTING TIME
12 to 14 pounds	10 to 12	2 to 2½ hours
15 to 17 pounds	14 to 16	2½ to 3 hours
18 to 22 pounds	20 to 22	3 to 3½ hours

Testing: Which V-Rack Should You Buy?

A V-rack is an important piece of equipment for roasting. The rack holds meats and poultry in position during roasting and keeps turkey and turkey breasts from rolling to one side or the other. It also raises the meat from the pan, allowing air to circulate, which promotes even cooking and browning. Of the racks tested, our favorite was the **Williams-Sonoma Large Teflon Roasting Rack** (\$22). Its sturdy bars held a large bird easily, and a nonstick coating made clean-up a breeze.



Test Kitchen Favorite

Tasting: Let's Talk Turkey

It used to be that when you wanted to cook a turkey you only had one choice: frozen. But now there are fresh kosher and natural birds to choose from. We wondered if there was a difference. After tasting a number of turkeys, both fresh and frozen and both all-natural and kosher, we found that most tasters liked the flavor of the fresh all-natural turkeys when they were brined, but felt that they were dry when they weren't brined. When not brining, our tasters preferred the "self-basting" **Butterball Turkey**. Since the turkeys are injected with a salt solution (hence the self-basting claim), we found them to be very juicy and flavorful. So we recommend that you choose a fresh turkey from a regional producer and brine it yourself (see page 315). If you don't have the time or don't want to take the extra step of brining, buy a frozen Butterball turkey.



Test Kitchen Favorite

FLIPPING THE TURKEY



When cooking a turkey, we prefer to start the bird breast-side down at 425 degrees. This helps to promote browning and allows the dark meat to cook faster. After the turkey has roasted for 1 hour breast-side down, remove the turkey from the oven. Turn the heat down to 325 degrees. Tip the juice from the cavity of the turkey into the pan. With a clean kitchen towel or potholder in each hand, firmly grasp the turkey at each end and flip it over, placing it breast-side up on the rack.