

Turkey in a Brown Paper Bag

Barbara (Banks) Wearrien

Yield: 1 amazing turkey!

Equipment

- Mixing bowl
- Stapler
- Paper grocery bag
- Aluminum foil
- Pam or spray oil
- Platter
- Large stainless steel bowl
- Hot pads
- Oven

Ingredients

- Turkey
- Salt ($\frac{1}{3}$ cup)
- Pepper ($\frac{1}{3}$ cup)
- Garlic Powder ($\frac{1}{2}$ cup)
- Sage (about $\frac{1}{2}$ cup dried leaves or $\frac{1}{3}$ cup of ground)

Instructions

Thaw turkey several days in advance in the refrigerator.

Preheat oven 450°

1. Remove wrapper, giblets and neck from inside cavity.
2. Wash turkey inside and out
3. Prepare spices and mix together in a bowl.
4. Rub spices inside and out.
5. Pam the inside of the paper bag.
6. Place the turkey in the bag.
7. Close the bag by folding the mouth and staple closed.
8. Place bagged turkey (with breast down) in a stainless steel bowl.
9. Cover securely with aluminum foil.

10. Roast turkey for 45 minutes at 450°.
11. Reduce heat to 250° and roast the remainder of the time.
12. Remove from the oven with enough time to debone and make gravy.

Notes

A 10-12 lb. Turkey takes 2-3 days to defrost, larger turkeys take longer. Wash turkey in the sink the same way you would wash a baby.

Be generous with spices. A large handful of salt, pepper, and garlic powder. Many people like to add sage.

Make sure to saturate the bag with Pam.

Cooking the turkey in a bag helps keep the moisture in the meat. A stainless steel bowl is used because it works well to keep the juices up and around the turkey.

The purpose is to thoroughly heat the whole bird to eliminate the chances of salmonella poisoning. A 10-12 lb. Turkey roasts for 8-10 hours. A 20 lb. Turkey roasts for 12 hours. Longer cooking times at lower temps makes for a more moist bird.