

The Tada Turkey Recipe ^{1*}

Of all the poultry I have roasted over the years, this unusual recipe makes for a very moist turkey. Although I cannot use my hands, I borrow Ken's for this recipe – it makes for a great morning together in the kitchen. The cheesecloth that covers the turkey holds a great deal of wetness, thus guaranteeing a juicy bird. Do not be alarmed when the cheesecloth turns dark brown – underneath will be white and dark meat that's moist and delicious!

INGREDIENTS

- One 20-pound fresh whole turkey, giblets and neck removed
- 1 1/2 cups (3 sticks) unsalted butter, melted, plus 4 tablespoons unsalted butter
- One 750-ml bottle dry white wine
- 2 teaspoons salt
- 2 teaspoons freshly ground black pepper
- Classic Stuffing



DIRECTIONS

1. Rinse turkey with cool water, and dry with paper towels. Let stand for 2 hours at room temperature.
2. Place rack on lowest level in oven. Heat oven to 450 degrees. Combine melted butter and white wine in a bowl. Fold a large piece of cheesecloth into quarters and cut it into a 17-inch, 4-layer square. Immerse cheesecloth in the butter and wine; let soak.
3. Place turkey, breast side up, on a rack in a roasting pan. Fold wing tips under turkey. Sprinkle 1/2 teaspoon each salt and pepper inside turkey. Tie legs together loosely with kitchen string. Fold neck flap under, and secure with toothpicks. Rub turkey with the softened butter, and sprinkle with remaining 1 1/2 teaspoons salt and pepper.
4. Lift cheesecloth out of liquid, and squeeze it slightly, leaving it very damp. Spread it evenly over the breast and about halfway down the sides of the turkey; it can cover some of the leg area. Place turkey, legs first, in oven. Cook for 30 minutes. Then, using a pastry brush, baste the cheesecloth and exposed parts of turkey with butter and wine. Reduce oven temperature to 350 degrees and continue to cook for 2 1/2 more hours, basting every 30 minutes. If the pan gets too full, spoon out juices.
5. After this third hour of cooking, carefully remove and discard cheesecloth. Turn roasting pan so that the breast is facing the back of the oven. Baste turkey with pan juices or continue to use butter and wine. The skin gets fragile as it browns, so baste carefully. Cook 1 more hour, basting after 30 minutes.
6. After this fourth hour of cooking, insert an instant-read thermometer into the thickest part of the thigh. Do not poke into a bone. The temperature should reach 180 degrees and the turkey should be golden brown. The breast does not need to be checked for temperature. If legs are not yet fully cooked, baste turkey, return to oven, and cook another 20 to 30 minutes.
7. When fully cooked, transfer turkey to a serving platter, and let rest for about 30 minutes. While the turkey is resting, make your gravy. After 30 minutes, carve away!

Ken and I, including the team at Joni and Friends pray that your Thanksgiving Day will be filled with much gratitude to God for all His many blessings. And the greatest blessing for which we give thanks? To know our wonderful Savior, Jesus Christ! Have a blessed day celebrating the abundant gifts God constantly showers on us, His people!

¹ *This recipe is modified from the Martha Stewart website and her recipe, Roasting Turkey 101