Stove Top Roasted Turkey



By "Chef" Pete Updike, Saladmaster Authorized Dealer

Roast a turkey without even turning on your oven. Stove top roasting saves time and money.

Roasted Turkey

Ingredients:

1 16-pound turkey (5.4kg)
Poultry marinade of choice
24 ounces mushroom soup (680g)
¼ cup butter, melted (57g)
4 teaspoons kitchen bouquet browning sauce (19g)
½ teaspoon salt, or to taste (2.4g)
½ teaspoon pepper, or to taste (1g)
½ teaspoon garlic salt, or to taste (1.4g)

Directions:

1. With poultry syringe, inject turkey with marinade. Place mushroom soup into Saladmaster Turkey Roaster. Place turkey in Roaster.
2. Baste turkey with butter and browning sauce using brush or wadded up paper towels.
3. Rub salt, pepper and garlic salt into turkey. Cover.
4. Place over a burner (or 2 burners) and turn heat to medium. When Vapo-Valve™ clicks reduce heat to low (or a heat where the Vapo-Valve™ is just fluttering). Allow 15 minutes per pound to cook. When interior temperature reaches 165°F/75°C, remove from heat and allow turkey to rest for 20 minutes. Slice and serve.

Valoración:

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