

ROAST TURKEY

Yield 100

Portion 4 Ounces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 172 cal | 0 g | 27 g | 7 g | 69 mg | 901 mg | 23 mg |

Ingredient

TURKEY,WHOLE,READY-TO-COOK,RAW
SALT
SHORTENING,VEGETABLE,MELTED

Weight

65 lbs
7-5/8 oz
7-1/4 oz

Measure

3/4 cup
1 cup

Issue**Method**

- 1 Remove bands from legs; open turkey cavity. Cut off wing tips.
- 2 Wash turkey thoroughly inside and out, under cold running water. Drain well.
- 3 Rub cavity with salt.
- 4 Tuck legs and tail into cavity. Place in roasting pans, breast side up. Turkeys should not touch each other.
- 5 Rub skin with salad oil or melted shortening. DO NOT ADD WATER.
- 6 Insert meat thermometer in center of inside thigh muscle of smallest bird.
- 7 Roast uncovered. CCP: Internal temperature OF ALL TURKEYS must reach 165 F. or higher for 15 seconds.
- 8 Baste frequently with drippings. CCP: Hold for service at 140 F. or higher.