

Turkey

Oven 350 – rack low

Turkey 6 to 24 pounds depend what you have turkey. Just follow the direction how long their pound and hours.

This turkey was 14 pound – 3 ¾ to 4 hours. Rinse water clean turkey very well all out – inside clean water..

Turkey pan best than foil pan because foil pan will tore or to soft will lost your balance.

Jar (16oz) look turkey any of flavor sauce for shot inside turkey.. Most all store have one.. Include with needle with jar..

Salt and pepper inside turkey

2 cans broth chicken. Pour top turkey and seasoning salt all over turkey.

Neck – liver and heart put into turkey pan with broth.

Every one hour broth squeezes turkey.

Gravy

Take out neck, liver and heart.. Neck threw in the trash.. DON'T USE neck.
Chopped very fine liver and heart.

Medium saucepan

2 tablespoon oil with flour about 1/3 cup flour; mix well. Then add turkey's broth about 4 cups or more depend on how much people. Add liver and heart into sauce. You taste if need more salt and pepper until you taste it.

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