The Perfect Roasted Turkey



Your Key Ingredient:

NESCO High Speed Turkey Roaster

Grocery Ingredients:

- 18 lb. turkey (thawed)
- 1 cup butter
- 2 tsp. seasoning salt
- 2 tsp. poultry seasoning
- 1 tsp. black pepper

Directions:

1. Thoroughly thaw the turkey before cooking.
2. Remove the giblets.
3. Rinse and pat turkey dry.
4. Mix olive oil, salt, poultry seasoning, and pepper in a

bowl and rub on turkey or season as desired.

5. Spray the surfaces of the cooking stand assembly with spray-on cooking oil
6. Pull the turkey open and position it over the top rack. Ensuring the drumsticks hang downwards to the side of the top rack.
7. The heating element cover end should come through the neck of the turkey as much as possible.
8. Cook 18 lb. turkey on “HIGH” at 165 degrees. Estimated time cook is 6/min per pound.
9. Use the Rack Remover, insert the hook into the hole at the end of the Heating Element Cover to lift the turkey.
10. Let turkey cool for 30 minutes before cutting.