

Roaster Oven Thanksgiving Turkey



Roast a perfectly moist turkey in your NESCO Roaster Oven this Thanksgiving with just a few simple steps!

Your Key Ingredient:

[NESCO Roaster Oven](#)

Ingredients:

- 1 whole turkey, thawed (up to 20 lbs.)
- 1/4 cup olive oil or butter
- 1 teaspoon seasoning salt
- 1 teaspoon poultry seasoning
- 1/4 teaspoon pepper

Directions:

1. **Preheat:** Remove the insert pan from the roaster and preheat the oven to 450°F.
2. **Prepare Turkey:** Do not wash the turkey. Season the cavity with salt. Rub the entire bird with olive oil or butter, then sprinkle with seasoning salt, poultry seasoning, and pepper. Stuff if desired.
3. **Roasting:** Place the turkey on the rack inside the insert pan and put the pan back into the roaster. Cover and roast at 450°F for 1 hour to brown the skin.
4. **Lower Temperature:** After 1 hour, reduce the temperature to 350°F and continue roasting. Do not lift the lid during cooking.
5. **Check Doneness:** Use a meat thermometer to monitor the internal temperature. The turkey is done when it reaches 165°F.

This method ensures a moist, perfectly roasted turkey with minimal effort!