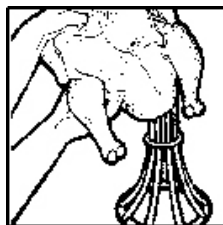
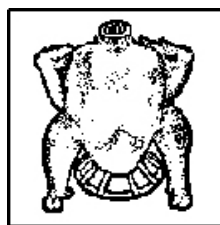


## Instructions for Cooking a Turkey Vertically

1. Preheat oven at 450 degrees for 15-20 minutes (this is not included as part of cooking time).  
We recommend spraying roaster(s) lightly with non-stick spray for ease in cleaning after use.
2. Place poultry on rack (diagram 1). Press various poultry firmly down on roaster(s) so top ring of roaster comes through neck cavity (diagram 2). and set in proper size roasting pan, allowing 2" around poultry for drippings ( i.e.: single chicken fits a 9" square/round roasting pan perfectly). Don't use too big of a pan.



1.



2.

**IMPORTANT** -- Add liquid (broth, wine, water, fruit juice) to pan maintaining at least 1/4" of liquid at all times during the cooking process. This will help eliminate splattering.

3. After washing your poultry with cold water, apply our Dry Seasoning of the World herb blends. Rub all around inside and out.
4. Turkey - Yes, it fits in your oven! Simply cut off the tail 1" above tail of turkey creating a flat surface. Push turkey down to a seat drop. Top ring should be exposed through the neck. Cut off excess neck bone even with top ring. Halfway through cooking, cover legs and wings with foil. Poke hole in top of foil to keep chimney effect of roaster. Foil protects skin as some ovens run hot. Remove foil last 20 minutes of cooking. Stuffing can be added under top neck/breast area to nicely round off your poultry.
5. Roast per chart in instructions booklet. Remember that searing time is incorporated into total cooking time.
6. After poultry is cooked, slide fork under top of roaster to lift and transfer both rack and poultry to serving platter to carve vertically
7. Super method for your Holiday Turkey -- This cavity actually holds as much, if not more of your favorite stuffing than the inside cavity and flavors it beautifully.
8. With the turkey on the roaster, use your fingertips to break the skin membrane and the neck opening on each side of the breast. Work your fingers under the skin on both sides of the breast and continue down to the thighs and legs. Be careful not to break the skin that is attached to the center of the breastbone.

### -- Stuffing Idea --

1. Sauté 8 ounces sausage with 1/2 cup each diced celery and onion for about 8 minutes.
2. Add 1-teaspoon ground sage. Remove from heat.
3. Add 4 cups bread cubes and 3/4 cup chicken broth. Toss lightly and stuff under the breast.

Double the recipe for larger birds.