Turkey, Thankfully Simple - Reynolds Cooking Bag

Makes 16-20 servings

Ingredients

- 1 Tbsp flour
- 1 turkey-size (19x23 1/2") Reynolds Oven Cooking Bag
- 1 medium onion, sliced
- 2 stalks celery, sliced
- 16-20 pound turkey, thawed and rinsed
- 2 Tbsp vegetable oil

Instructions

1. Preheat oven to 350°F.
2. Shake flour in Reynolds Oven Cooking Bag; place bag in a roasting pan at least 2 inches deep.
3. Place onion and celery in bag.
4. Remove neck and giblets from turkey. Lightly stuff, if desired. Brush turkey with oil.
5. Place turkey in the bag. Close bag with nylon tie; make 6 half-inch slits in the top of the bag.
6. Insert meat thermometer through a slit in the bag into the thigh.
7. Bake until the internal temperature reaches 180°F, approximately 2 3/4 to 3 1/4 hours. Add 1/2 hour for a stuffed turkey.

TURKEY, THANKFULLY SIMPLE-REYNOLDS COOKING BAG

1 tablespoon flour
1 turkey size (19x23½")Reynolds Oven Cooking Bag
1 medium onion, sliced
2 stalks celery, sliced
16-20 pound turkey, thawed and rinsed
2 tablespoons vegetable oil

Preheat oven to 350 degress. Shake flour in Reynolds Oven Cooking Bag; place in roasting pan at least 2 inches deep. Place onion and celery in bag, Remove neck and giblets. Lightly stuff, if desired. Brush with oil.

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Place turkey in the bag. Close bag with nylon tie; make 6 half-inch slits in top. Insert meat thermometer through slit in bag into thigh.

Bake to 180 degrees for 2 3/4 to 3¼ hours. Add ½ hour for stuffed turkey.

Makes: 16-20 servings.

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