

We're not talkin' Junk Food—We're talkin' turkey with JUNK KING!

Courtesy: Renee Ferguson



Prior to owning [JUNK KING](#), Renee Ferguson worked for the [Butterball Turkey Talk-Line](#) for 14 years, wrote a nationally recognized cookbook and appeared on a Food Network *Throwdown!* with Chef Bobby Flay. Here's her secret to the most tender, juicy turkey this Holiday season:

10 – 18 lb. turkey
Olive oil

Thaw turkey, if frozen, for 4 days in the refrigerator. Remove packaging and check both the “front and back door” for giblets and neck. Drain turkey and pat dry with paper towels.

Brush skin with olive oil. (There's no need to season as it won't penetrate the skin). Set oven temp for 325 degrees. Place turkey on a rack in a shallow open pan and roast unstuffed and uncovered for 3 to 3 ½ hours. Do NOT baste merely place a tent of aluminum foil over the breast when 2/3 of the cooking time has passed.

Turkey is done when meat thermometer placed in the thigh reads 180 degrees.

Let rest 20 minutes before carving.

Note: Follow the link if you would like a copy of my e-book for more recipes on all the delicious side dishes that accompany the star of the Holidays! It's like having mom in the kitchen with you only better!

<http://www.ebookit.com/books/0000000427/Talk-Turkey-to-Me.html>

Renee Ferguson



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