



# Overnight Turkey

Makes: 8-10 servings

Prep Time: 20 minutes Cook Time: 10 hours

Total Time: 10 hours & 20 minutes

## Ingredients

- 14-16 pound turkey (see Chef's Note)
- extra-virgin olive oil
- salt & freshly ground pepper
- poultry spice
- paprika
- garlic powder
- 2 heads of garlic, peeled
- 2 yellow onions, cut in thick slices
- 4 celery stalks, coarsely chopped
- 3 parsnips, peeled and coarsely chopped
- Heavy duty aluminum foil

## Instructions

Preheat oven to 180°F. If oven won't go that low, set it to its coolest setting; anything up to 200°F is fine. Thoroughly wash turkey inside and out. Pat dry. Rub turkey with olive oil and then sprinkle spices all over it. Season inside as well as outside. Place turkey in a large roasting pan on a rack.

Place garlic, celery, parsnips and onions under the rack. Add enough water to come to the bottom of the rack and not touch the turkey itself. Add the turkey neck, liver and gizzard to the water in the pan.

Cover the pan completely by making a tent of heavy-duty aluminum foil. You must make sure that all the edges of the pan are covered so that the moisture will remain in the pan. This is the only tricky part to cooking a turkey like this.

Cook the turkey for 9 hours. Use a meat thermometer to check the turkey's internal temperature and make sure the thickest part of the turkey thigh is at 155°F. The turkey will continue to cook so don't worry that it's too low.

Raise the oven temperature to 450°F, remove the foil tent and cook an additional 15-20 minutes until the skin is browned and crispy and the breast is at 160°F and the thigh is 170-175°F.

Remove the turkey from the oven and allow to rest for 20-30 minutes, with the foil loosely covering the turkey. Save the drippings for the Delicious Turkey Gravy.

Carve the turkey and serve!

#### Chef's Note:

If you are making a larger turkey, just increase the temperature to 200°F and follow the same instructions. The key is to remove the turkey when it reaches the correct internal temperature of 155°F for the thigh. I tried a 22-pound turkey and it took 10 hours at 200°F.

If, after 10 hours, turkey hasn't reached 155°F and you need the oven space, increase the temperature to 300°F and check every 15 minutes.

You can leave the turkey in the pan to cool. Cover with foil and then put heavy towels over it if you need to leave it for a while.

Strain the drippings and refrigerate them. Remove the fat layer and use the drippings as a base for your gravy (see Delicious Turkey Gravy recipe).

See additional tips in blog post.