

Cooking Corner

Tips To Help You

A Picture-Perfect Turkey

(NAPSA)—The first step to roasting a picture-perfect turkey, say the experts, is to start with a quality roaster. Here are some tips to help you choose one:

- Avoid flimsy disposable pans. Instead, choose a heavyweight roaster with strong handles.



Choose a heavy roaster that is designed to accommodate the weight of a turkey.

- Dark-colored roasters absorb the oven's energy and evenly distribute it.

- Porcelain-on-steel roasters provide an even heat distribution for uniformly cooked, beautiful turkeys. Most hardware and retail stores carry a line of speckled porcelain-on-steel roasters called Granite Ware.

- Roast your turkey at a constant 325° to 350° F. A 16 to 24 pound turkey takes approximately 12 to 15 minutes per pound.

- Add water or broth to the pan to baste with and to keep the meat moist. Baste every 30 minutes.

- Use a meat thermometer to insure thorough cooking. The deepest portion of the breast should read 170° F, the thigh, 180° F.

- Once finished, let the bird rest for about half an hour so the juices settle before carving.