



## Turkey Cooking – Braised Method (Covered Roasting Pan)

Braising is cooking the turkey in a small amount of water or stock in a covered roasting pan in a 325° F to 350° F oven. The roasting pan needs to be large enough to accommodate the turkey and the lid must fit snugly on the pan. Braising is a moist-heat method similar to the oven cooking bag method. The cavity of the turkey can be filled with onions, celery and other vegetable or with your favorite stuffing.

Insert a meat thermometer in the thickest part of the thigh and cook to 180° F. Pour off the wonderfully flavourful cooking liquid that accumulates in the bottom of the pan and use it for a side dish of dressing. The turkey will brown lightly during braising and this method creates a moist tender turkey.