

TYLER FLORENCE

Super-Fast Roast Turkey

You don't to slave in the kitchen all day to enjoy a roast turkey, make Tyler's recipe today!



Easy



Over 2 hrs

ingredients

SUPER-FAST ROAST TURKEY

- 10 pound Turkey
- 1 recipe [Test Kitchen Stuffing](#) (in a piping bag or zip-top bag with a corner snipped off)
- Grapeseed or Vegetable Oil (as needed)
- Kosher Salt
- Freshly Ground Black Pepper
- 1 Bunch Sage
- 1 Bunch Thyme

step-by-step directions

- 1 Preheat the oven to 375°F.
- 2 Remove the heart and giblets and reserve; discard the liver. Flip the Turkey upside down so the Breast is on your cutting board. Using kitchen shears, cut on both sides of the backbone so the bone can be removed. Pull the bone out of the Turkey and reserve. Gently but firmly open up the bird a little (you can flatten it if you'd like) and set it on your board with the skin side up.
- 3 Insert your fingers gently between the skin and Breast meat, separating the two while keeping the skin attached. You want to create a pocket for the stuffing without tearing the skin.
- 4 Pipe the stuffing underneath the skin of the bird, creating a layer between the meat and the skin. Rub Grapeseed oil over the skin and season liberally with Salt and Pepper. Do the same to the underside of the bird.
- 5 Place a large rack on a roasting pan or sheet pan and put the whole sprigs of herbs on top of the rack. Put the Turkey skin side up on top of the herbs. Sandwiching the herbs between the rack and the Turkey will prevent them from burning. Put the Turkey in the oven and cook for 1 hour and 15 minutes. At this point, the skin should be golden brown and the temperature should be 135°F. To take the temperature, insert a meat thermometer into the thickest part of the thigh, staying away from hitting the bone. Tent the Turkey with tin foil and continue to roast until the temperature reaches 160°F in the leg, about another 30 minutes. (The internal temperature will continue to rise as it rests.)
- 6 Remove the Turkey and let it rest for 15 minutes before slicing.