



Recipe:

# Thanksgiving Turkey

From the kitchen of: Lexington Alumnae Association

As written in: *Key to Kentucky Kitchens*, 1962

Turkey

Salt and Pepper, to taste

Butter

- ✦ Wash turkey well.
- ✦ Rub interior with salt and pepper and brush outside with butter.
- ✦ Wrap in heavy aluminum foil.
- ✦ Place in pre-heated oven on rack in shallow pan.
- ✦ Roast according to chart. If a meat thermometer is used, insert through foil.
- ✦ 20 minutes before turkey is done, open foil and draw back for browning.

*recipe continued on back*





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WEIGHT	OVEN TEMPERATURE	THERMOMETER TEMPERATURE	TIME
6–9 pounds	450 F	190 F	2–2 ½ hours
10–13 pounds	450 F	190 F	2 ½–3 hours
14–17 pounds	450 F	190 F	3–3 ¼ hours
18–21 pounds	450 F	190 F	3 ¼–3 ½ hours
22–24 pounds	450 F	190 F	3 ½–4 hours