**TURKEY RECIPE**

Thank you for cooking a turkey to show the love of Jesus Christ to our Don Julian Friends. God bless you!

**TO COOK YOUR TURKEY:**

**1)** Buy a 16 to 20 pound turkey . Be sure to get one that will fit into your oven. If you don't have a roasting pan, you can buy a disposable foil roasting pan in most stores. If you buy a frozen turkey , be sure to defrost it before Friday night! The best way to do this is to buy it on Wednesday and put it in your refrigerator until Friday (in the original wrapping).

1. On Friday night, prepare your turkey by removing the neck and giblets, which are wrapped inside the cavity , and wash it inside and out with water. Let it drain for a moment and then salt and pepper the inside cavity. Finally put the turkey into the roasting pan. Do not cover.
2. **DO NOT STUFF YOUR TURKEY!** Turkeys that are stuffed may go bad by the time they are served.
3. Since we need the turkeys at lunch time, we suggest that you cook them all night as follows: Preheat your oven to 250 degrees F. Put your turkey in at 9:00 pm. Go to bed. Check your turkey when you get up at about 7:00 am. If you are using a meat thermometer, it should read between 190 and 195 degrees F. If you do not have a thermometer, you can tilt the pan a little and check to see if the juices run clearly out of the turkey (no red juices). If the juices are clear and the turkey is nice and brown on the outside, it is probably done. If it is not done, turn up the temperature to 350 degrees F and cook until it is done.
4. Once it is done, remove it from the oven and let it cool about 15 minutes. To keep it warm, wrap it in foil, then, if it will fit, place it in a double paper bag. Finally , you can put the whole thing into a plastic garbage sack to keep the juices from running all over your car. We will be carving the turkeys at Evergreen SGV.
5. To rewarm after refrigeration: If you have cooked your turkey ahead of time and refrigerated it, please rewarm it before bringing it, as we do not have any way to reheat it. Preheat your oven to 350 degrees F. Place a damp towel over the bird and reheat for 30 minutes. There is no need to let it cool. Follow directions in step number 5.