

Donna Otto's

OVER NIGHT TURKEY RECIPE

THIS RECIPE WILL BRING EASE TO YOUR
THANKSGIVING DINNER AND A WELCOMING AROMA TO
YOUR HOME ON THANKSGIVING MORNING

INGREDIENTS:

Turkey (20 lbs or more)

Dressing (optional)

1 large yellow onion, quartered

5 stalks of celery with leaves

Poultry Season

Salt & Pepper

1 stick of melted butter

1 set of lacing tools

1 large roasting pan (bottom only)

DIRECTIONS:

- 1) Defrost turkey in refrigerator (about 24 hours)*
- 2) Clean bird by running water through the cavities*
- 3) Pat dry with paper towel*
- 4) Salt and pepper interior cavities to taste*
- 5) Add 1 tablespoon of poultry season to cavity*
- 6) Add onion and celery-*
- 7) Sew up the cavities*
- 8) Put bird breast down in roasting pan*
- 9) Drizzle butter over the bird*
- 10) Seal tight with aluminum foil*

Bake at 250 for 8 hours, while you sleep.