

THE PROVEN



*"IF IT DOESN'T SAY BELL ON THE SIDE,
YOU'VE JUST BEEN TAKEN FOR A RIDE!!!"**

TURKEY RECIPE

TRY THIS PROVEN METHOD....

- Follow all label directions for the size of the bird exactly.
- Use a whole turkey only!
- Stuff the bird as you normally would.
- Place the bird in a brown paper grocery bag and fold the bag to seal it tightly.
- (Don't worry about printing on the bag).
- Put the bag into an uncovered roaster pan and place it in the oven - pre-heated to the label instructions.
- Do not allow the bag to come into contact with the heating element.
- Follow the label instructions exactly - do not open the oven during cooking!
- Remove the turkey from oven after completing cooking time per label.
- Remove paper bag by cutting with scissors.

(Optional: for crisp skin, cut bag away from turkey and return turkey to oven until desired crispness is met).

Courtesy of the Staff & Management at BELL Ambulance