

Holiday Turkey Cooking Tips



Cook your holiday turkey to tasty perfection using one of the convection modes on your Dacor oven! Convection cooking is a convenient, time-saving way to serve your family and guests a flavorful and juicy turkey that's looks beautiful when served.

Turkey Tips Frequently Asked Question's

What type of pan should I use to prepare my turkey? A roasting pan with a V-shaped rack inside. The V-rack lifts the bird up so that the sides are exposed to the convection air. This will produce a turkey that's juicy and browned to perfection.

Do I need to preheat the oven before placing the turkey inside? Yes, the oven needs to come to a full preheat before placing the turkey inside. The only exception is the Pure Convection™ Sear mode available on the Discovery wall oven. Preheating is not required when using this mode.

Do I need to baste the turkey while cooking? No, you do not need to baste. Convection ovens will sear the turkey very quickly, locking in the juices. No basting required!!

What is the best rack position for my turkey? The best rack position for any mode when cooking a turkey is rack 1 or 2 counting from the bottom of the oven.

Can I cover my turkey with aluminum foil during roasting? When cooking in convection, it is best to leave the turkey uncovered so that it is exposed to the convection air and its searing effect. However, if the wings and legs begin to brown too much, foil can be used to cover these areas.

I usually cook my turkey in an oven-roasting bag, covered roasting pan or covered ceramic roaster. What mode and temperature do I use? There is no need to use a bag when cooking in convection. When the turkey is completely covered, the convection air will not reach the turkey. If a bag is used, it is best to use the standard Bake mode, rack position 1 and follow your original recipe for time and temperature.

How long will it take for my turkey to cook?

Unstuffed Turkey

# of Pounds	Recommended Mode	Recommended Temperature ° F	# of Hours
10-18	Pure Convection or Pure Convection Sear*	375°	2-2 1/2
18-22	Pure Convection or Pure Convection Sear*	375°	2 1/2 –3
22-24	Convection Bake	350°	3-3 1/2
24-30	Convection Bake	350°	3 1/2-4

Stuffed Turkey

# of Pounds	Recommended Mode	Recommended Temperature ° F	# of Hours
10-18	Pure Convection or Pure Convection Sear*	375°	3 3/4-3 1/4
18-22	Pure Convection or Pure Convection Sear*	375°	3 1/2 –4
22-24	Convection Bake	350°	4-4 1/2
24-30	Convection Bake	350°	4 1/2-5

There are many factors that will alter the cook time of the turkeys. A partially frozen or refrigerated turkeys will take longer. Partially cooked or turkeys that were seared in advanced will have a shorter cook time. The above are approximate cooling times. For best results, use the meat probe or an instant-read thermometer.

* Discovery™ Wall Oven

Convection Roasted Herb Turkey with Gravy

12-18lb fresh turkey
 3/4 cup olive oil
 2 tablespoon fresh rosemary, chopped
 1 tablespoon fresh thyme, chopped
 2 tablespoons, fresh sage, chopped
 1/2 cup fresh Italian parsley, chopped
 Kosher salt, as needed
 Black pepper, as needed
 1 Onion, peeled and quartered

Gravy:
 3 cups chicken or turkey broth
 3 Tbsp all-purpose flour
 3 Tbsp butter

Oven Mode: Pure Convection (For Dacor Discovery Oven*, see below)
Oven Rack Position: Place rack in position one (lowest position) and remove all others.

Oven temperature: Preheat to 375°F
Baking Pan: Large Roasting Pan with a V-rack



Discovery™ Epicure Double Wall Oven

Remove turkey from the refrigerator 45 minutes to 1 hour before roasting.

Remove neck and gizzards from the turkey, wash with cold water and dry with paper towels. Set aside.

Mix together chopped fresh herbs and olive oil. Rub olive oil mixture inside the turkey cavity and on skin. Salt and pepper to taste. Peel and quarter the onion and put in the turkey cavity.

Spray the roasting rack with a nonstick spray. Place the turkey on a rack tall enough so that most of the turkey is above the sides of the roasting pan. Place turkey in preheated oven. Roast the turkey approximately 1 1/2 to 2 1/2 hours or until the internal temperature reaches 170°.

Remove and let rest for 15-20 minutes to allow for carryover cooking (see below). When the turkey is removed from oven, the internal temperature will rise another 10-12 degrees. Rest for 15-20 minutes.

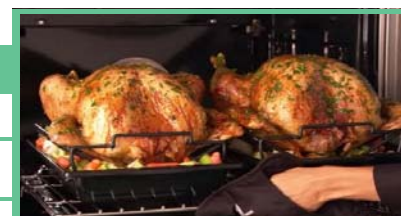
* If you are using a Discovery™ Wall Oven, there is no need to preheat the oven, when you use the Dacor Guide and the Pure Convection™ Sear mode. Follow instructions above to prepare the turkey, and then place in the oven. Insert meat probe into thigh and into the oven receptacle. Select Dacor Guide, Poultry, and corresponding type and size of the turkey. Press START. Select Meat Probe and enter 170° as the internal temperature. Press start again.

Gravy:
 Strain the pan juices into a measuring cup. Add enough broth to the pan juices to equal 3 cups. Transfer the liquid to a heavy medium saucepan and bring to a boil.

In another pan over medium heat, add the butter. Allow to melt and sprinkle the flour over the butter. Whisk to incorporate. Add 1 cup of the stock to the roux. Whisk vigorously to break up the flour. As the stock incorporates, add another cup of stock. Repeat until the gravy reaches the desired texture. Season with salt and pepper and serve.

What temperature does the turkey need to reach?

ITEM	INTERNAL TEMPERATURE °F
Turkey, Unstuffed or Stuffed	180° in the thigh
Stuffing in Turkey	165°
Turkey Breast, bone-in, skin on	180°



Cook two turkeys (up to 18 lbs each) in Dacor's 30 inch Discovery and Renaissance Wall Ovens.

How do I take the internal temperature of the turkey? If your Dacor oven has a meat probe, it is recommended that it is used to reach proper temperature. It is best to insert the thermometer under the leg into the meatiest part of the thigh. Avoid touching bone and gristle. Follow the instructions in your oven's Use and Care Guide to set the meat probe to the desired internal temperature. An alternative way of taking temperature is to use an instant-read thermometer. These can be found at any cookware store.

What is Carryover Cooking and do I need to do this? Carryover Cooking is a term to describe the additional cooking a food goes through *after* it is pulled out of the oven. The turkey will continue to cook approximately 10 degrees more after it is pulled out of the oven. It is best not to carve into the bird until the turkey is allowed to rest for 10-15 minutes, since this will result in a loss of juices.

