

MILITARY COOKING 1941 : TURKEY, ROAST

*from : Manual of Mess Management.
Harrisburg, Pa. : Military Service Publishing Co., 1941.
from : Thanksgiving "Over There"*



70 pounds turkey, undrawn or 50 pounds dressed and drawn
4 pounds onions, minced, browned
2 pounds fat, butter preferred
15 pounds bread crumbs
2 pounds flour

Singe, then clean the turkey well, saving heart, liver, and gizzard, which should be cooked and then minced for use in gravy or dressing. To make the dressing, moisten the bread crumbs with water, mix with onions and giblets, and season with pepper and salt, sage, thyme, or other spices. The bread may be soaked in oyster liquor and oysters added to the dressing. Celery, currants, or raisins may be used instead of onions. Lemon juice or nuts may be added. Stuff the turkey well with dressing. Sew up with strong thread and tie wings down to the body. Make a batter with the flour and fat, season with salt and pepper and rub the turkey with it before placing in oven. Roast in a slow oven (200-250 F. -- 18 to 20 counts).

After the turkey has been in the oven about 20 minutes, add a little hot water and baste every 15 minutes until done. This generally requires about 2 1/2 hours, depending upon the quality of the fowl. Last few minutes of cooking should be at high heat to brown the outside of the turkey. Carve and serve hot with gravy.