

Marie Louise's Turkey

1 turkey
Dry mustard
Worcestershire sauce
Olive oil
Salt and Pepper
Vinegar
1 onion, cut in half
Celery
Parsley
Bacon
Butter
2 cups chicken stock (or canned chicken broth)

If you begin with a frozen turkey, be sure that the turkey is well thawed. A few hours before you propose to cook it, the day before if possible, rub the turkey well in side and out with a paste which you make up of dry mustard, Worcestershire sauce, olive oil, salt, pepper and a little vinegar in the proportions to make it a soft paste. Rub the bird well inside and out with this, then place inside it a whole onion cut in half, a couple of pieces of celery and a little parsley (or stuff with your favorite stuffing recipe). Across the breast of the turkey lay 3 – 4 pieces of bacon (optional) and in the little crevice between the drumstick and the body of the turkey stick hunks of butter – about a stick of butter altogether. Soak a dishtowel or cheesecloth in olive oil and lay it over the turkey and put it in an uncovered roaster. To this you can add about one to two cups of stock in the roaster. Bake the turkey at 300° using the following scale:

7 to 10 pounds 30 minutes per pound
10 to 15 pounds 20 minutes per pound
15 to 18 pounds 18 minutes per pound
18 to 20 pounds 15 minutes per pound
20 to 23 pounds 13 minutes per pound

Baste the turkey regularly with the broth while it bakes.