



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Cooking Christmas Turkey by David Pengelly

Preparation

Stuff the neck end with your stuffing of choice, rub the turkey with butter, season, coat with streaky bacon and place on to the grill rack in the large AGA roasting tin.

Fast Cooking Method – 2, 3 and 4 Oven AGAs

Place the roasting tin on the bottom set of runners in the AGA roasting oven. After 1 hour loosely cover with foil and cook for a further:

- 8 – 12 lbs. (3.6 – 5.5kg) 1¾ to 2 hours
- 12 – 16 lbs.(5.5 – 7.25kg) 2 to 2½ hours
- 16 – 20 lbs. (7.5 – 9kg) 2½ to 3 hours
- 20 – 24 lbs. (9 – 11kg) 3 to 3½ hours

Medium Cooking Method – 3 and 4 Oven AGAs

Place the roasting tin on the bottom set of runners in the AGA roasting oven for 1 hour, cover loosely with foil and finish the cooking in the baking oven for a further:

- 8 – 12 lbs. (3.6 – 5.5kg) 2 ½ to 3 hours
- 12 – 16 lbs.(5.5 – 7.25kg) 3 to 4 hours
- 16 – 20 lbs. (7.5 – 9kg) 4 to 5 hours
- 20 – 24 lbs. (9 – 11kg) 5 to 6 hours

Slow Cooking Method – 2, 3 and 4 Oven AGAs

Place the roasting tin on the bottom set of runners in the AGA roasting oven for 45 minutes, loosely cover with foil and move to the simmer oven for approximately:

- 8 – 12 lbs. (3.6 – 5.5kg) 8 to 9 hours
- 12 – 16 lbs.(5.5 – 7.25kg) 9 to 12 hours
- 16 – 20 lbs. (7.5 – 9kg) 10 to 14 hours
- 20 – 24 lbs. (9 – 11kg) 14 to 16 hours

Goose

For roast goose use the 3rd set of runners (down from the top) in the AGA roasting oven for 15 minutes plus 15 minutes per pound (0.45kg) of weight.

Everhot

Follow the same method and cooking times and use the following temperatures where the recipe calls for a particular oven:

Roasting oven – set your **top** oven to **240°C**

Baking oven – set your **top** oven to **200°C**

Simmering oven – set your **lower** oven to **120°C**

(Bottom set of runners in AGA = first shelf up in Everhot (not on the floor of the oven.)