



FOOD THERMOMETER

Roasted Turkey with Butter

This recipe calls for using either turkey thighs or turkey breasts. You can purchase different turkey cuts from your local butcher.



PREP TIME
10 minutes

COOK TIME
35-45 minutes

SERVINGS
4-6

SHELF POSITION
Bottom

Ingredients

- 2 turkey thighs or 2 breasts
- 4 tablespoons butter, melted
- 4 teaspoons salt
- Freshly ground black pepper

Tools

- June Pan
- Knife
- Measuring spoons
- June Food Thermometer

Method

1 Place the turkey thighs or breasts on June Pan and rub the butter into the turkey until evenly coated. Season with salt and pepper.

2 Insert the June Food Thermometer into the thickest part of the thigh or breast. Use the Poultry Preset for Chicken Thighs or Chicken Breasts and follow the on-screen instructions.



Thighs will take approximately 35 minutes to cook while breasts will take approximately 45 minutes.