The Shabby Shack

Roasted Turkey



Ingredients

1 whole turkey (12–16 lb)
½ cup unsalted butter, softened
2 tablespoons olive oil
2 teaspoons salt
1 teaspoon black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon dried sage
1 onion, quartered
1 lemon, quartered
4–5 celery stalks, cut in pieces
4–5 carrots, cut in chunks

Directions

1. Preheat oven to 325°F.
2. Remove the giblets and rinse the turkey inside and out. Pat dry with paper towels.
3. In a small bowl, mix together salt, pepper, garlic powder, onion powder, thyme, rosemary, and sage.
4. Rub the softened butter and olive oil all over the turkey, including under the skin if desired. Sprinkle with the seasoning mix.
5. Stuff the cavity with the onion, lemon, and a few pieces of celery and carrot.
6. Place the remaining celery and carrots in the bottom of a roasting pan. Set the turkey on a rack in the pan.
7. Roast for about 13–15 minutes per pound, or until the internal temperature reaches 165°F in the thickest part of the thigh.
8. Let the turkey rest for 20–30 minutes before carving.

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Turkey Safety & Cooking Guide

SAFE THAWING

- **Refrigerator (40°F or below):** 24 hours per 4–5 lb. Keep on a tray to catch drips. Cook within 1–2 days after thawing.
- **Cold Water:** 30 minutes per lb. Keep turkey in a leakproof bag. Change the water every 30 minutes. Cook immediately after thawing.
- **Never thaw on the counter.**

SAFE HANDLING

- Do not rinse raw turkey.
- Wash hands with soap and water for 20 seconds.
- Keep raw poultry separate from other foods.
- Clean and sanitize surfaces, cutting boards, and utensils after contact with raw turkey.



ROASTING AT 325°F

Approximate times for a fully thawed whole turkey.

Weight	Unstuffed	Stuffed
8–12 lb	2¾ – 3 hours	3 – 3½ hours
12–14 lb	3 – 3¾ hours	3½ – 4 hours
14–18 lb	3¾ – 4¼ hours	4 – 4¼ hours
18–20 lb	4¼ – 4½ hours	4¼ – 4¾ hours
20–24 lb	4½ – 5 hours	4¾ – 5¼ hours

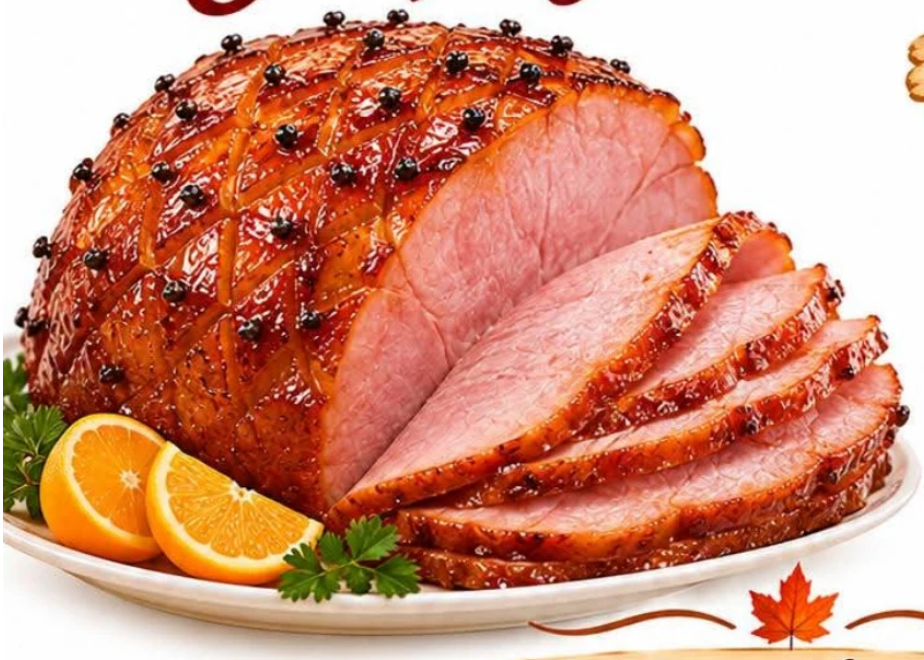
SAFE INTERNAL TEMP

- ✓ **165°F** minimum in the thickest part of the breast, the innermost part of the thigh and wing, avoiding bone, and the center of the stuffing (if used).
- ✓ Use a food thermometer, not time alone.
- ✓ Cook stuffing separately for best safety.
- ✓ Let the turkey rest for 20 minutes before carving.
- ✓ Refrigerate leftovers within 2 hours.

Source: FoodSafety.gov / CDC

The Shabby Shack

Honey Baked Ham



Ingredients

- 1 fully cooked ham (7–10 lb), bone-in or boneless
- 1/2 cup honey
- 1/2 cup brown sugar, packed
- 1/4 cup unsalted butter, melted
- 2 tablespoons Dijon mustard
- 1/2 teaspoon ground cloves (optional)

Directions

1. Preheat oven to 325°F.
2. Place the ham in a roasting pan, cut side down, and score the top in a diamond pattern (about 1/4-inch deep) if desired.
3. In a small bowl, whisk together honey, brown sugar, melted butter, Dijon mustard, and cloves.
4. Brush half of the glaze over the ham. Cover loosely with foil and bake for 1 hour.
5. Remove the foil, brush with the remaining glaze, and bake for an additional 30–45 minutes, or until the glaze is caramelized and the ham is heated through (internal temperature 140°F).
6. Let rest for 10–15 minutes before slicing and serving.

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Baked Ham Cooking Guide



Safe Handling

- Keep ham refrigerated at 40°F or below.
- Keep it covered until ready to bake.
- Use a clean pan and utensils.
- Refrigerate leftovers within 2 hours.

Baking Times & Temperatures

Type of Ham	Oven Temp	Time per Pound
Fully Cooked (Ready-to-Eat)	325°F	10–15 minutes per lb
Cook-Before-Eating (Uncooked)	325°F	20–25 minutes per lb

Internal Temperatures

- ✓ **140°F** for a fully cooked ham (you're just heating it).
- ✓ **145°F** for a cook-before-eating (uncooked) ham.

Use a meat thermometer in the thickest part of the ham, away from the bone.

Quick Tips

- Leave the ham in its original wrapping until ready to bake.
- Place the ham in a roasting pan, cut side down, and add ½ cup of water to keep it moist.
- Cover loosely with foil and bake.
- Remove foil for the last 20–30 minutes to let the glaze caramelize.
- Let the ham rest for 10–15 minutes before slicing.

Easy Honey Glaze

½ cup honey
½ cup brown sugar
¼ cup unsalted butter, melted
2 tablespoons Dijon mustard (optional)



Whisk together and brush over the ham during the last 30 minutes of baking.