

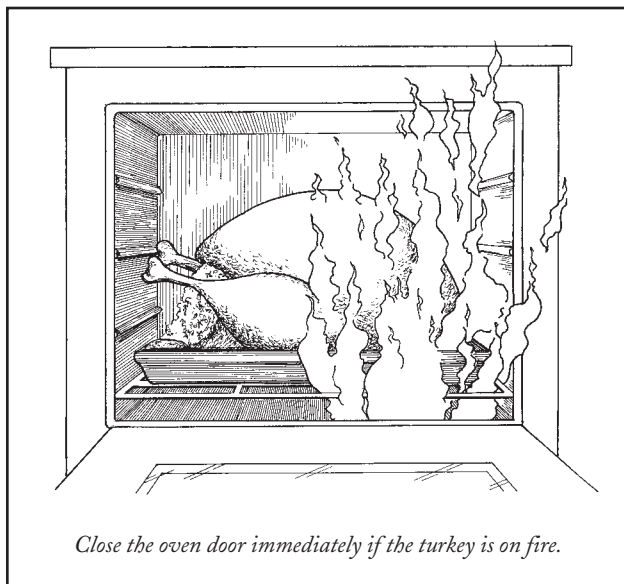
# HOW TO EXTINGUISH A BURNING TURKEY

## 1 Close the oven and broiler doors.

Turn the oven off.

## 2 Open nearby windows.

Smoke will pour out of the oven vent. Turn the vent-fan in the hood above the stove to its highest setting and open windows to help clear smoke. If possible, close the doors to the kitchen to contain the smoke. If you cannot close off the kitchen, open as many other windows in the building as possible to establish cross-ventilation.



## 3 Wait five minutes.

Ovens are designed for high heat, so it should contain the fire without a problem. Keep the oven door closed to avoid adding oxygen to the fire.

## 4 Open the oven door slightly.

Keep your face well back from the oven when you open the door. After five minutes, the turkey fire should have burned itself out. If it is still burning, close the door immediately and wait several minutes before opening it again. If the fire continues to burn for more than 10 minutes, call the fire department.

## 5 Remove the burned bird.

Use caution: It will be extremely hot. Place the bird on a cutting board or platter. Wait at least 10 minutes before touching the turkey or attempting to rescue the meat. Often only the skin and fat will be burned. (See “How to Serve Burnt Turkey,” page 18.)

### Be Aware

- Oven fires can usually be extinguished without help from the fire department. However, oven seals may fail in a high-heat fire, causing the fire to spread to surrounding areas. Have someone standing by the phone to call for help if needed.
- Do not attempt to pull a flaming turkey out of the oven: You risk grease burns on your arms and face.
- Do not attempt to smother a flaming turkey while it is in the oven. The high temperatures and flaming grease may ignite the material.

- Do not attempt to douse the fire by throwing flour, baking soda, gravy, or any other products on a flaming turkey. These may be combustible and may cause grease to spatter. Using a fire extinguisher will render the bird inedible.

## HOW TO SERVE BURNT TURKEY

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### **1 Remove the skin and charred sections.**

Discard these burned parts.

### **2 Slice the turkey.**

### **3 Pick out the scorched pieces.**

Usually the burned portion will be white (breast) meat, which has less fat. Discard it.

### **4 Check the dark meat.**

Some dark meat may also be severely overcooked. Pick out the moist sections and put them on a platter that has been warmed in the oven. Cover and set aside.

### **5 Moisten dry dark meat.**

Layer the salvaged but dry dark meat in a roasting pan. Soak it with several cups of chicken broth and melted butter. Cover it with a cloth and put it in a warm oven (make sure the oven is turned off). Let the meat rest for a few minutes. Drain and remove meat from pan and place on serving tray. Do not use a microwave to warm the meat or the meat will toughen.

### **6 Fatten the gravy.**

Add one stick of butter to a boiling pot of gravy, let the butter melt, and allow the gravy to cool to serving temperature. Pour the mixture over the turkey after it has been carved.

### **7 Make turkey hash.**

If all else fails, chop the meat, toss with potatoes and bacon, and offer your guests turkey hash. Tell them it's an old family tradition. Serve with large glasses of water.

## HOW TO PREVENT A TURKEY FROM EXPLODING

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### **1 Use a maximum of four beaten eggs in the stuffing.**

Eggs expand as they cook and can force stuffing to explode out of the turkey's abdomen.

### **2 Stuff the bird loosely.**

Leave several inches of space for the stuffing to expand as it roasts.

### **3 Keep a close watch on the bird as it cooks.**

Check the turkey every 20 minutes or so. If the stuffing begins to leak out of the abdominal cavity, remove several spoonfuls.

### **Be Aware**

Cooking the stuffing separately avoids potential bacterial contamination of the stuffing from the turkey and will also avoid any possibility of explosion.

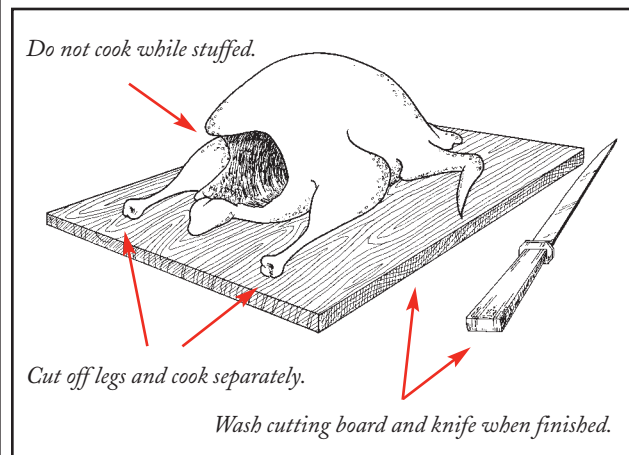
## HOW TO KEEP A TURKEY MOIST DURING COOKING

### ★ Soak the bird overnight in brine.

To make brine, dissolve one pound of salt per gallon of water; it should be as salty as seawater. Put the mixture in a large bucket (use plastic to avoid any metallic taste). Cover and leave the bird outside to keep it cool. If the temperature is above 50° F or well below 32° F, keep it refrigerated instead.

### ★ Remove the legs of the turkey before cooking it.

Dark meat takes longer to cook than white meat, so cook the legs separately from the body. If you want to leave them on, cut the skin between the breast and the legs and spread them out, away from the abdomen, to expose more of the leg to heat.



### Cook the turkey breast-side down.

Cooking breast-side down will cause the juices to run down the sides and baste the breasts. Flip it over just before removing from the oven to crisp the skin.

## HOW TO REMOVE A GRAVY STAIN

Try the following techniques until one succeeds in removing the stain.

1

### Remove excess food as soon as possible.

Use a spoon or a blunt knife to scrape the stain. The longer a stain sets, the more difficult it is to remove.

2

### Make a detergent solution.

Mix one teaspoon of clear, mild liquid dishwashing detergent with one cup of lukewarm water. Do not use detergent that contains bleach.

3

### Apply the detergent solution to the stain.

Do not rub the stain. Work from the edge of the stain in, gently blotting.

4

### Rinse the stain with cold water and blot dry.

If the stain comes out, go to step 14.

5

### Make an ammonia solution.

If the detergent solution does not work, mix one tablespoon of household ammonia with ½ cup of warm water.

- 6** **Apply the ammonia solution to the stain.**  
Blot the stain. Do not rub.
- 7** **Rinse with cold water and blot dry.**  
If the stain now comes out, go to step 14.
- 8** **Make a vinegar solution.**  
Mix  $\frac{1}{3}$  cup white vinegar with  $\frac{2}{3}$  cup cold water.
- 9** **Blot the stain with the vinegar solution.**
- 10** **Rinse with cold water and blot dry.**  
If the stain has disappeared, go to step 14.
- 11** **Apply commercial enzyme detergent.**  
Enzyme detergent is available in grocery, drug, and hardware stores. Blot the stain.
- 12** **Rinse the area with cold water.**
- 13** **Blot dry.**  
Place a  $\frac{1}{2}$ -inch-thick pad of white paper towels over the stained area and weigh it down with a flat, heavy object—a thick book works well. Change the absorbent pad until the transfer of the stain is no longer visible on the pad.
- 14** **Launder according to manufacturer's label.**

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