



Parchment Roasted Turkey with Brioche Dressing

The Turkey and the Paper Blanket

Hello, my dear. Come sit. Let's talk turkey. This recipe uses a big piece of parchment paper. It's like a cozy blanket for the bird. It steams the turkey first, keeping it very juicy.

Then we take the blanket off. This lets the skin get crispy and golden. I still laugh at the first time I tried it. My grandson called it "the turkey's paper robe." It works so well. Have you ever cooked with parchment paper before?

A Little Story About Stuffing

Now, the stuffing is special. We use brioche bread. It's a little sweet and very soft. It soaks up all the good turkey juices. This matters because the stuffing should taste like the heart of the meal.

My mother taught me a trick. See that slice of white bread? You tuck it under the skin at the neck. It helps keep all that lovely stuffing inside. No spills! *Fun fact: This is called a "dummy" in old cookbooks. It's a helper, not an insult!*

Wrapping with Love (and Staples)

The wrapping looks tricky. But it's just folding a present. You use three big sheets. You wrap, staple, and turn the bird. It's a little dance with paper and turkey.

Don't worry about the staples. They just hold the paper shut. You cut them off later. The most important part is making sure no holes are left. We want all that good steam to stay inside. What's the most unusual cooking trick you've ever tried?

The Big Reveal

After nearly three hours, you take the turkey out. You cut the paper open. Oh, the smell that comes out! Doesn't that smell amazing? That's the smell of patience paying off.

Then you slide the paper away. Back in the oven it goes. Now the skin can get crisp and beautiful. This second step matters. It gives you flavor and texture. Juicy inside, crispy outside. That's the goal.

Resting is the Secret

When the turkey is done, you must let it rest. I know it's hard to wait. But let it sit for almost an hour. This is the most important step.

See also Golden Olive Cornmeal Christmas Cookies

All the juices that are bubbling inside will settle. If you carve too soon, the juice will run out onto the board. We want it in the meat! Use this time to make your gravy from the drippings. Tell me, what side dish are you most excited to serve with your turkey?

Ingredients:

Ingredient	Amount	Notes
Turkey	1 (14-pound)	Let stand at room temperature for 1 hour before roasting.
Kosher salt	To taste	For seasoning inside and outside the turkey.
Freshly ground pepper	To taste	For seasoning inside and outside the turkey.
Brioche Stuffing	10 cups	Divided between the body and neck cavities.
High-quality white bread	1 slice	Crusts removed; placed under the skin in the neck cavity.
Unsalted butter, softened	6 tablespoons	Spread all over the turkey before seasoning.
Simple Turkey Gravy	For serving	Made from the reserved pan drippings after roasting.



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Instructions

Step 1: Let your turkey rest on the counter for one hour. This helps it cook evenly. Pat it very dry with paper towels. Season the inside with salt and pepper. Now, fill it with that lovely brioche stuffing. Use about 8 cups for the big cavity. Put about 2 cups in the neck. (A hard-learned tip: slide that piece of bread under the neck skin. It keeps the stuffing nice and moist!)

Step 2: Rub the softened butter all over the bird. It's like giving it a cozy blanket. Season the outside with salt and pepper, too. Tie the legs together with string. Tuck the wings underneath. This keeps everything neat. I still laugh at how my first turkey looked like it was flying!

Step 3: Now for the parchment paper wrap. Lay a big sheet down. Place the turkey on top. Gather the paper up and over, like a present. Staple the flaps to seal it. You'll wrap it in two more sheets, turning it each time. This keeps all the steam and flavor locked right in. Doesn't that smell amazing already?

See also [Lemon Ginger Sparkle Cookies](#)

Step 4: Put your wrapped bird on a rack in a pan. Roast it for 2 hours and 45 minutes. Then, take it out and carefully cut the paper open. Turn your oven heat up. Pull the parchment away and throw it out. This next roast makes the skin golden and perfect. What part of the turkey do you get most excited to eat? Share below!

Step 5: Roast the turkey until a thermometer says 165°F in the breast. This takes about 45 more minutes. Let it rest on a board for almost an hour. This wait is the hardest part! Save all the tasty juices in the pan

for your gravy. Then, carve and enjoy your beautiful work.

Creative Twists

My grandkids love these little changes. They make the meal feel new. Try adding a cup of chopped apples to the brioche stuffing. It's a sweet surprise. Rub the turkey with herbs like rosemary and thyme under the butter. Your kitchen will smell like a garden. Use a big piece of thick bacon instead of bread over the neck stuffing. It adds a smoky flavor. Which one would you try first? Comment below!

Serving & Pairing Ideas

This turkey deserves a happy plate. Serve it with mashed potatoes for the gravy. Add some roasted carrots with a little honey. They look so cheerful. For a drink, a sparkling apple cider feels like a celebration. Grown-ups might like a glass of Pinot Noir. It's fruity and smooth. Which would you choose tonight?



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Keeping Your Feast Fresh

Let's talk about leftovers. They are a gift from your past self. First, let the turkey cool completely. Then, carve the meat off the bone. Store the meat and stuffing in separate containers. They will keep in the fridge for three to four days.

For the freezer, wrap portions tightly. Use freezer bags or airtight containers. Frozen turkey is good for two months. Thaw it in the fridge overnight when you are ready. Reheat slices in a pan with a little gravy or broth. This keeps the meat moist and tender.

See also [Cranberry Gelée Holiday Glaze](#)

You can make the full stuffing recipe ahead. Just bake it in a dish while the turkey rests. I once tried freezing a whole stuffed turkey. It was a soggy mess! Now I keep them separate. Storing food well means less waste and more easy meals. That matters for your budget and your time.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Hiccups

Every cook faces little problems. Here are three easy fixes. First, a dry turkey breast. The parchment paper helps a lot. But that slice of bread under the neck skin is key. It acts like a shield for the white meat.

Second, stuffing that is too wet or too dry. If it is too wet, add more toasted bread cubes. If it is too dry, mix in a little more broth. I remember when my stuffing was like soup! I learned to add liquid

slowly.

Third, skin that is not golden brown. Make sure your oven is fully hot at 425°F for the last step. Do not skip removing the parchment. This final roast gives you that perfect, crispy skin. Getting these right builds your confidence. It also makes your meal taste just like you dreamed.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free bread for the stuffing and the single slice.

Q: What can I do ahead? A: Make the stuffing the day before. Keep it chilled in the fridge until you are ready to stuff.

Q: I don't have brioche. A: Any good, soft bread will work. Challah or a soft white loaf are fine swaps.

Q: I'm cooking for fewer people. A: You can use a smaller turkey. Just remember to shorten the cooking time.

Q: Are the staples safe? A: Yes, parchment staples are made for ovens. *Fun fact: They are usually made from plain steel wire.*

Which tip will you try first?

From My Kitchen to Yours

I hope this recipe brings warmth to your table. Cooking for others is an act of love. The smells and sounds in the kitchen create the best memories. I would love to hear about your cooking adventure.



Tell me about your family's favorite part. Did your kitchen smell wonderful? Sharing our stories makes the food taste even better. Thank you for letting me share my table with you today.

Have you tried this recipe?

Happy cooking! —Elowen Thorn.



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