

## About our Turkeys

We provide turkeys that are free of antibiotics and artificial growth stimulants, and are USDA free range. Their turkeys are “deep- chilled”, they’re held at 26 - 28 degrees, and will not be frozen. When we receive the turkeys, we hold them in a refrigerated unit at 40 degrees until they are picked up.

## Turkey Thawing Instructions

### TO THAW IN REFRIGERATOR:

Keep the turkey wrapped and place it in a pan. Let it stand in the refrigerator roughly 24 hours for each 5 pounds. Large turkeys should stand in refrigerator a maximum of 5 days. The giblets and neck may be removed from the bird near the end of the thawing period.

### TO THAW IN COLD WATER:

Make certain that the turkey is in a leak-proof package or a zipper-seal plastic bag. Change the cold water every 30 minutes. Approximately 30 minutes per pound of turkey are required for thawing. After thawing in cold water, the turkey should be cooked immediately.

## Turkey Roasting Timetable

Oven times are approximate and will vary. Use a meat thermometer to ensure the internal temperature of 165° F has been reached.

*Based on 325° F oven temperature*

Unstuffed		Stuffed	
4-8 lbs	1.5-2.75 hours	6-8 lbs	2.5-3 hours
8-12 lbs	2.75-3 hours	8-12 lbs	3-3.5 hours
12-14 lbs	3-3.75 hours	12-14 lbs	3.5-4 hours
14 -18 lbs	3.75-4.25 hours	14-18 lbs	4-4.25 hours
18-20 lbs	4.25-4.5 hours	18- 20 lbs	4.25-4.75 hours
20-24 lbs	4.25-5 hours	20-24 lbs	4.75-5.25 hours

# Turkey Roasting Guide

- Remove the giblets from turkey cavities.
- Set oven temperature to 325° degrees.
- Cover turkey with butter and seasonings.
- Place turkey on lower rack in shallow roasting pan.
- For even cooking, do not place stuffing inside turkey, cook in separate dish.
- If you choose to stuff your turkey, separate wet and dry ingredients until you are ready to prepare. Then, mix wet and dry ingredients together and fill turkey cavities loosely. Cook turkey immediately.
- Whole turkeys should be cooked to 165° F. Insert a food thermometer in the thickest part of the inner thigh without touching the bone to check if it is ready.
- Let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve more easily.



## Basic Brine & Turkey Gravy

### BASIC BRINE:

1/2 gallon water  
1 cup granulated sugar  
1 cup kosher salt  
3 dried bay leaves

1. Heat water, add salt and sugar; stir to dissolve and add bayleaves. Allow to cool completely.
2. Remove innards from turkey, rinse and pat dry.
3. Pour brine over turkey into brine bag or pot, if using, making sure to submerge turkey. Close bag and refrigerate for 12-24 hours.
4. Remove from brine, rinse, pat dry and cook turkey.

### TURKEY GRAVY:

1/4 cup turkey fat  
4 tablespoons flour  
3 - 4 cups liquid (stock, water, milk, or cream)

1. Remove all but 1/4 cup of fat and browned drippings from pan, and place on stove top over medium heat.
2. Add 4 tablespoons of flour to the drippings, stirring quickly. Slowly add 3 - 4 cups of liquid (stock, water, milk, cream) to make 2 cups of gravy.
3. Season with salt and pepper.