

Turkey Instructions According to Size (Organic, Farm Raised, Kosher)

1. Preheat the oven to 350° F.
2. Remove the giblets & neck from body of the turkey, then rinse turkey thoroughly in cool water.
3. Place the turkey in a roasting pan and tent with aluminum foil. Once the oven is finished preheating, place the roasting pan inside.
4. Roast, un-stuffed, for approximately 15 min per pound (lb). For further instructions, roasting times are listed below.
5. Approximately 1 hour before the turkey is scheduled to be done, remove the aluminum foil to allow the turkey to brown.
6. Insert a meat thermometer into the breast of the turkey. The turkey is finished cooking when it reads 165° F.
7. If turkey is stuffed, then add 30 mins to your total cooking time.

Weight

8-12 lbs.

12-16 lbs.

16-20 lbs.

20-24 lbs.

25 + lbs

Roasting Time

2 - 2 1/2 hrs.

2 1/2 - 3 1/4 hrs.

3 1/4 - 3 3/4 hrs.

3 3/4 - 4 1/2 hrs.

4 1/2 - 5 hrs. [MAXIMUM]

****Times apply if the CHILL is removed from the bird.**

Otherwise it can take almost twice as long!!!!

Helpful hints:

Carving: After removing the turkey from the oven, allow it to sit for at least 20-30 minutes before carving. This results in a turkey that is much easier to carve & meat that is juicier.

Pop-up timer: Pop-up timers can be accurate but not fail proof. If a timer is not activated a 1/2 hour after scheduled roasting time, then remove the turkey from the oven & check if it is finished with a meat thermometer.

Stuffing: Do not stuff the turkey until you are ready to place it in the oven. Stuff the turkey loosely, and be sure that all of the meat products in the stuffing are thoroughly cooked before placing them into the turkey.

Conditions, Which Will Vary Roasting Times: Certain conditions, including the type of oven you are using, the temperature of the bird when placed in oven, the height & thickness of roasting pan, the oven's thermostat accuracy, and the frequency of opening the oven door can affect the roasting time by 30 minutes.

Remove the turkey from its refrigeration (check the chart to best estimate the cooking time). A very cold bird can take almost twice as long to cook!!!

How to Brine a Turkey:

The real trick with brining is finding a container that's large enough to submerge the turkey, yet small enough to fit in your refrigerator. Try a stock pot, a bucket, or a roasting pan. If you are using a shallow roasting pan, then you will need to turn the bird periodically so that each side rests in the brine.

Place the container on the lowest shelf of the refrigerator (so that any spill will not reach the food below). **You can also use a doubled garbage bag.**

The basic ratio for the turkey brine is to add two cups of kosher salt to two gallons of water. Some recipes include sweeteners or acidic ingredients to balance the saltiness (e.g. Bay leaf, Brown Sugar, Orange Juice, Lemon Juice, Bourbon, etc.)

*Dissolve salt (as well as sugar, if using) into two cups of hot water. Stir in remaining gallon plus 3 1/2 quarts of cold water (or ice cubes).

*Remove giblets & neck from turkey.

*Immerse turkey in brine and refrigerate for at least 6 hours, but no longer than 18 hours!!!

Cooking the turkey:

When you're ready to roast, pour off the brine, rinse the turkey well with cool tap water, and pat dry with paper towels. Tuck the wings' tips behind the back and place the bird breast-side up on a roasting rack. Then proceed with your preferred recipe.

*****Very Important*****

The turkey has already absorbed a significant amount of salt. Any drippings that you use for gravy will already be salty, and no salt should be added to compound butters or spice rubs.

ENJOY!

L. Sunbick & Co.

