

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

1. Remove giblets & neck from body and neck cavities of turkey, rinse turkey thoroughly in cool water.
2. Pre-Heat oven @350 degrees.
3. Place turkey in roasting pan & tent with aluminum foil, place in oven.
4. Roast for approximately 15 min per lb (Un-stuffed)
5. Approximately 1 hour before turkey is scheduled to be done, remove aluminum foil to allow turkey to brown.
6. Turkey is done when a meat thermometer reads 165* when inserted into the breast of the turkey.
7. If turkey is stuffed, add 30 mins to total cooking time.

Weight	Roasting Time
8-12 lbs.	2 - 2 1/2 hrs.
12-16 lbs.	2 1/2 - 3 1/4 hrs.
16-20 lbs.	3 1/4 - 3 3/4 hrs.
20-24 lbs.	3 3/4 - 4 1/2 hrs.
25 + lbs	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 timer is not activated 1/2 Hour after scheduled roasting time, remove turkey from oven & check for done-ness with meat thermometer.

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

Conditions which will vary roasting times: Your type of oven, temperature of bird when placed in oven, height & thickness of roasting pan, oven thermostat accuracy, frequency of opening oven door any and/or all of these conditions can effect roasting time by 30 minutes.

remove turkey from refrigeration (to best estimate cooking time according to chart)
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 use a shallow roasting pan; 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 spill wont reach the food below) You can also use a doubled garbage bag.

The basic ratio for the turkey brine is 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 (& Sugar, if using) in 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 long 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!

