



# Turkey Guide

The basics for preparing & roasting your turkey

## Choosing

Two pounds per person will feed everyone well and leave you with some leftovers. Want lots of leftovers? Get more!

GUESTS	TURKEY SIZE
5	10 lbs.
8	16 lbs.
12	24 lbs.

## Prepping

Remove turkey from the bag.

Remove neck and giblets from the body cavity.

Rinse bird inside and out with cold water.

Brine if desired.

Pat inside and out with paper towels.

Rub inside and out with salt and other desired seasonings. Herbs commonly used for turkey are sage, marjoram, thyme and rosemary.

If desired, stuff loosely.

If unstuffed, place your choice of onions, carrots, celery, herbs, garlic, apples and lemons inside the turkey.

Tuck wing tips under the shoulders and tie legs together with twine (*optional*).

ROASTING TIMES		
Turkey Size	Unstuffed	Stuffed
8-12 lbs	2¾-3 hrs	3-3½ hrs
12-14 lbs	3-3¾ hrs	3½-4 hrs
14-18 lbs	3¾-4¼ hrs	4-4½ hrs
18-20 lbs	4¼-4½ hrs	4½-4¾ hrs
20-24 lbs	4½-5 hrs	4¾-5¼ hrs

## Brining

Brining can contribute more flavor and moistness to your roasted turkey. It is entirely optional.

Dissolve 1 cup kosher salt and ¼ cup sugar in 2 cups hot water, then add 14 cups ice water to make 1 gallon. Add herbs and flavoring components of your choice, if desired.

Place thawed and cleaned turkey in large container and add enough brine to completely cover it, plus another inch or two.

Refrigerate for 10-12 hours.

Remove turkey from brine, rinse under cold water, and continue with seasoning and prepping and roasting instructions. (*A brined turkey needs no additional salt*).

## Roasting

Preheat oven to 450°F. Roast turkey for 20 minutes, then reduce temperature to 325°F.

Baste with drippings every 30-40 minutes while roasting. If pan is dry, add stock and/or butter.

Check temperature with meat thermometer in thickest part of thigh, without touching bone, three-quarters through the recommended cooking time.

If the turkey is nicely browned, but not yet cooked to 165°F, cover loosely with foil.

When temperature reaches 165°F in the thickest part of the thigh and the stuffing, remove turkey from oven. Tent with foil and let rest for 20 minutes before carving.

Use drippings in roasting pan for making gravy.

For carving instruction, see our *How to Carve a Turkey* video on our website.