



Roasting Whole Farm Fresh Turkey

Fresh farm turkeys generally roast more quickly than the water-filled agribusiness turkeys and offer far better flavor and moistness of meat. Here are some cooking suggestions for your farm-fresh bird!

A farm fresh turkey can be stored in a very cold environment – 28 to 34°F – up to a week in advance. Have thermometers on hand for refrigeration and for testing the final doneness of the Thanksgiving centerpiece.

Tips for success:

- 1) Preheat the oven to 325 F.
- 2) Season if desired. Our house brined turkeys should require little (or no) salt, pepper or other seasonings.
- 3) Place our disposable roasting pan on a sheet pan and place on the lowest rack of the oven.
- 4) Roast, basting with pan drippings often, until golden crispy and cooked (see pound/cooking chart below).

For turkeys up to 20 pounds, roast for 15 minutes a pound (exp: $20 \text{ min/lb} \times 15 \text{ lb} \div 60 \text{ min/hr} = 5 \text{ hrs}$). Roast larger birds for 12 minutes a pound. A stuffed turkey may require an extra buffer of 30 minutes.

- 5) Take the temperature of both the bird and the stuffing. Oven temperatures vary, as do farm fresh turkeys, so begin checking for doneness about 30 minutes before the turkey is *expected to be done*. If your bird has reached the desired golden brown but is not yet done, a tent of foil may be placed over the turkey. This prevents over-browning and drying.

Testing for doneness

- Temperature: Deep in the breast should be 160 to 165°F. The thigh temperature should register at 180 to 185°F.
 - Knife test: Insert a paring knife into the breast and thigh. When the juices run clear – not at all pink – the turkey is cooked.
 - Leg separation: When the turkey is adequately cooked, the leg will easily separate from the bird with a light tug.
- 6) When the turkey is done, cool it at room temperature for 15 to 30 minutes before carving. This makes for juicier meat and easier and more attractive carving. **Farm-fresh turkeys may be lightly pink toward the bone even when fully cooked – this is totally normal.**

Refrigerate leftovers no more than 2 hours after removing the turkey from the oven. Wrapped tightly in aluminum foil or freezer-grade plastic, the roasted meat can be frozen.

How many will your turkey feed?

6 pounds=4 to 6 people

12 pounds=8 to 10 people

18 pounds=12 to 15 people

8 pounds=6 to 8 people

15 pounds=10 to 15 people

22 pounds= 15+ people

Leftovers

For next day leftover sandwiches, smear 2 tablespoons of cream cheese or mascarpone on one slice of toasted whole-grain or Pepperidge Farm white bread. Spread 2 tablespoons cranberry chutney, sauce, or relish on another toasted bread slice. Fill the sandwich with thinly sliced leftover turkey (about 2 ounces), a couple of slices of cheddar cheese (about 1 ounce), apple slices, and a handful of trimmed watercress or baby spinach.

Soups, country stew, and even Turkey Tetazzini are some other delicious “leftover” options.