

Turkey 2019

Thank you so much for purchasing a Chestnut Farms family raised turkey. The birds enjoyed a life full of fresh air and sunshine while dining on all natural grains and greens. They will be a wonderful centerpiece for your Holiday Table. However, **farm raised birds cook a more quickly than a commercial bird.** We have a wonderful harvest home with USDA approval AND packaging ability so you NO LONGER have to rinse and talk to your bird each day. Tom(atha) turkey will be fine in the fridge OR in a cooler on a bed of ice left outside until the big day.

Chestnut Farms TURKEY Cooking Instructions:

1. Preheat Oven to 350
2. Remove Bird from all wrapping. Discard wrapping, set aside giblets, neck and gizzard bag and place bird in the kitchen sink. Using the flexible water attachment, please give your turkey a REALLY nice cool water bath. Get into all those private places and make sure to rinse well
3. If you are brining, place the bird in the brine for 12 to 48 hours. If not – skip this step
4. Place turkey onto roasting pan, breast side up. Rub butter (real butter) all over the skin and sprinkle with Bell's seasoning OR a mixture of thyme, rosemary, sage, salt and pepper
5. Stuff with stuffing if you desire- I stuff BOTH big and little cavities
6. Loosely tie the legs together with twine on top of the breasts
7. cover with either a lid or I prefer a tent of Aluminum Foil. This should be a loose covering – the goal is to prevent the skin from browning too soon and to allow the breast to stay moist.
8. BAKE for 10 to 12 minutes per lb – This is really the ONE TIME a year I use a meat thermometer. The 10 minutes for unstuffed – 12-13 for a fully stuffed turkey. A 20 lb bird should take 3 ½ to four hours in the oven
9. For the last half hour REMOVE the tinfoil and baste allowing the skin to brown.
10. Remove from the oven and let REST for a half hour or so – I reinstall the tinfoil at this point and get the table organized

Kim NOTE: I use the giblet bag with an onion quartered and carrot and a couple of celery ribs – I simmer while the turkey cooks and then use the broth to make gravy from the turkey pan drippings.