

TURKEY TIPS & TECHNIQUES



Cook with confidence from the freezer to the brine to the oven to your table.

THAW

Frozen turkeys must be thawed in the refrigerator over a period of 3-4 days, depending on size. Never thaw a turkey at room temperature!



30 MIN PER LB

BRINE

- ❑ 3 cups apple cider, hard cider or white wine
- ❑ 2 gallons water
- ❑ 1 1/2 cups salt
- ❑ 2 cups brown sugar
- ❑ 1/4 cup fresh rosemary
- ❑ 6 bay leaves
- ❑ 4 cloves garlic, sliced
- ❑ 2 onions, sliced
- ❑ 3 oranges, sliced
- ❑ 3 tablespoons peppercorns

1. Bring all to a simmer in a large pot, stirring to dissolve salt and sugar. Cool completely.
2. Remove turkey from packaging and remove giblets from cavity.
3. Submerge turkey in brine in a large bowl, pot or brining bag, refrigerate overnight or up to 24 hours.
4. Drain, remove solids, season turkey inside and out, then roast directed.

COOK

Weight by lb	Roast Time Unstuffed	Roast Time Stuffed
8-12	2:45 - 3	3 - 3:30
12-14	3 - 3:45	3:30 - 4
14-18	3:45 - 4:30	4 - 4:30
18-20	4:15 - 4:30	4:15 - 4:45
20-24	4:30 - 5	4:45 - 5:15

SHORTCUT

Pick up a container of Lakewinds' housemade dry brine mix in the meat department, heat to dissolve in cider and water as above, then brine overnight as directed.