

TODAY'S TURKEY:

THANKSGIVING TURKEY 101

Today's
TURKEY
Serve up something unexpected

Visit ServeTurkey.org for more informational sheets, facts and recipes for everything turkey!

SIZE



Wondering how big your bird should be? Plan on **ONE POUND** of turkey per guest.

THAWING



Allow **24 HOURS** for each 4 and a half pounds of frozen turkey, when moved from the freezer to thaw in the refrigerator (a 16 pound frozen turkey would take 72 hours, or 3 days).

BRINING



Unless your turkey is pre-brined, marinate in the refrigerator for **24 HOURS** prior to cooking.

TEMPERATURE

Cook your turkey until a meat thermometer registers **165°F** in the breast, and **175-180°F** in the thickest part of the thigh. (If you've stuffed the bird, be sure the stuffing reaches 165°F.)

ROASTING

Place turkey on a rack in a **SHALLOW ROASTING PAN** so that it sits above the moisture with the legs up high enough to cook thoroughly, without overcooking the breast.

PREPPING



Prep the bird for cooking by tucking the wings back under the shoulders.

KEEP MOIST

Worried the breast may dry out before the legs cook through? Tent the breast with foil, shiny side up, to reflect the heat.

LET STAND



Let the turkey stand for **20 MINUTES** before carving.

LEFTOVERS



Store leftovers in shallow containers within **TWO HOURS** of cooking and use them within **FOUR DAYS**.

SAME BIRD, NEW TRICKS

TRY THESE TIPS AND TRICKS TO ELEVATE YOUR THANKSGIVING TURKEY.

For small holiday gatherings, consider turkey cuts in order to enjoy the turkey tradition without roasting a whole bird. Turkey products that are readily available include turkey breast, tenderloins, cutlets, drumsticks and thighs. Or ask your butcher to cut a whole fresh bird in two halves, roast one half and freeze the other half for a later occasion.

COOK YOURS OUTDOORS

TIRED OF RUNNING OUT OF OVEN SPACE DURING THANKSGIVING DAY PREP?

For a new take on an old tradition, consider cooking outdoors. Smoking, grilling or frying your turkey are great outdoor cooking options for a fabulous meal and ensures oven space for the side dishes.