

Turkey Cooking Tips

It's always good to have a checklist with tips and reminders to cook the perfect Thanksgiving bird.



CHOOSE THE
SIZE
OF YOUR BIRD:
1-2 LBS
PER PERSON
depending on how hungry your crowd is and how many leftovers you'd like.

BriarPatch Turkeys Are Never Frozen

THAW YOUR TURKEY

This is best done in the refrigerator, or you could immerse it in cold water in your sink and change the water every half hour. Be sure to count backwards from the day you'll cook it and take into account the time to brine the turkey (24 - 48 hrs.).

PREP YOUR TURKEY

Make sure to get everything out of the chest cavity (bag of neck/gizzards) and off the bird (plastic or metal clip holding the drumsticks). Rinse the bird thoroughly inside and out and pat it dry with paper towels or clean cloth towels.

THAW TIME
IN FRIDGE
PER POUND



THAW TIME
IN WATER
PER POUND



BRINE YOUR TURKEY

Brining the bird is an important step as this will make it more flavorful and moist. Brine kits are available at BriarPatch, or maybe you have your favorite go-to combo. You can set the bird up in a cooler with ice to make sure you can keep it at a safe temperature.

USE A COOKING THERMOMETER

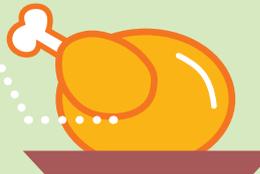
Get a reliable cooking thermometer and practice where you're going to stick the thermometer to check for doneness - into the inner thigh and not touching the bone - before you put the bird in the oven to cook. Thoroughly clean the thermometer before using it again.



Cook at 325° F

THIGH

Reach
150-155°



Heritage/Heirloom
Turkey

THIGH

Reach
165-170°



Free Range Organic
Turkey

Cooking times will vary because each oven is different, so start to check for doneness when there's about an hour left. Once the turkey gets to 145°, the thermometer temperature will rise fast and it'll finish cooking more quickly.

COOKING TIME BY WEIGHT

3 - 3.5 HRS
PER 10 POUNDS

Add a half hour per ten lbs if turkey is stuffed.



ONCE THE TURKEY'S OUT OF THE OVEN

Also figure in at least a half-hour to tent the turkey in foil so the meat can rest and the juices can redistribute. You've invested a lot of time in getting this far, so hold out a little longer for optimum juiciness before carving.