

Turkey Cooking Tips

When cooking your Thanksgiving bird, it's always good to have a checklist with tips and reminders to cook the perfect turkey.



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.

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 once it's thawed.

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.).

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

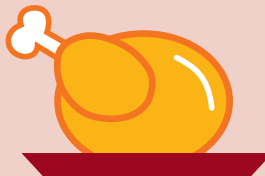
Cooking times will vary because each oven is different, so start to check for doneness when there's about an hour left. Once the turkey gets to 145°, the thermometer temperature will rise quickly and it'll get done more quickly.

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, let the meat rest for optimum juiciness before carving.

Let's Talk Turkey

Shop our beautiful produce departments to set your table with the best the season has to offer. Find recipes and more at briarpatch.coop

Enjoy organic, non-GMO & regeneratively-raised options for your holiday feasts!

Our fresh, not previously frozen, Thanksgiving turkeys are available for sale.

We are offering different types, all California raised, non-GMO verified, superior quality:

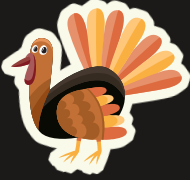



























We will have plenty on hand, no need

to reserve. The turkeys range in size from petite "just under 10 pounds" up to the high 20s. We recommend 1 ½ - 2 pounds per person, minimum, plus more for leftovers.

We also feature an assortment of uncured, non-GMO, holiday hams and delicious lamb in addition to

our wide variety of fresh meat and seafood offerings, as well as plenty of plant-based options.

We have organic spices and brine kits, turkey pans, poultry rubs, roasting instructions and all the fixin's for your holiday feast!

LET'S TALK ... <i>Turkey!</i> 					VEGETARIAN DIET	FREE RANGE	HELP REGENERATE THE FARMLAND	DOES NOT CONTAIN:			
Our turkeys are blast chilled, never frozen.								PRESERVATIVES	ANTIBIOTICS	HORMONES	
Mary's Free Range	NON-GMO				X	X		X	X	X	
	REGENERATIVELY RAISED				X	X	X	X	X	X	
	ORGANIC					X	X		X	X	X
	HERITAGE*				X	X		X	X	X	
Diestel Turkey Ranch	NON-GMO				X	X		X	X	X	
	REGENERATIVELY RAISED [‡]				X	X	X	X	X	X	
	ORGANIC					X	X		X	X	X
	ORGANIC HEIRLOOM [†]					X	X		X	X	X

*Narragansett Breed: Oldest U.S. turkey variety, more "wild," more thigh and less breast meat, rich flavor, firm texture.

†Bred from rare, "old-fashioned" breeds of turkeys: Auburn, Black & American Bronze Heirloom, matures slowly, broad-breasted, more white meat, less fat, full flavor.

‡Regenified™ Certified: Grazing on rotational plots of land that are treated to regular applications of our nutrient-dense compost and allowed rest periods of 2-8 months.

Head to our deli for delicious ready-to-go Thanksgiving sides from our kitchen!