

# Give Your Bird The Flavor It Deserves

## THANKSGIVING TURKEY GUIDE

This guide is your go-to resource for mastering the art of cooking the perfect Thanksgiving turkey. From selecting the right size bird to expert tips on thawing and cooking times, we've got you covered every step of the way. Get ready to impress with a perfectly cooked turkey that will be the star of your holiday feast!



### How Big Should Your Turkey Be?

8 people  
8-10 lbs

12 people  
12-14 lbs

16 people  
16-18 lbs

20 people  
20-22 lbs

*For smaller gatherings or fewer leftovers try a turkey breast or loin.*

### Thawing Your Turkey

Give your bird ample time to thaw completely before cooking. The safest way? Thaw it in the fridge — allowing about 24 hours for every 5 pounds of turkey.

#### REFRIGERATOR THAW TIME - 35°F

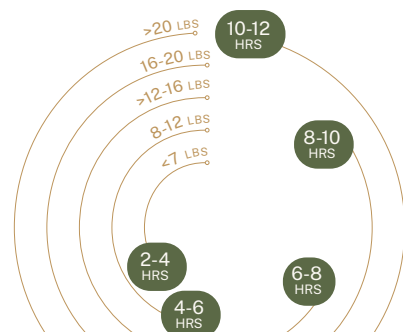
5 Days	4 Days	3 Days	2 Days	1 Day	
>20 LBS	16-20 LBS	12-16 LBS	8-12 LBS	<7 LBS	Cooking Day

*Never use a Microwave or warm water to thaw your turkey!*

#### Speed things up

with a cold-water thaw — just remember to refresh the water every 30 minutes for best results.

#### COLD WATER THAW TIME



### Seasoning Your Turkey

Once your turkey is thawed, it's time to kick up the flavor! Whether you go with a classic dry rub or go all-in with brining or injecting, you'll ensure every bite is packed with taste.



#### Pressed for time?

Spatchcock your turkey to cut down on cooking time while ensuring super juicy meat with perfectly crisp skin. Remove (or have your butcher remove) the back bone and lay the turkey flat. Proceed with seasoning the turkey. Plan for about 6 minutes per pound cooking time, cook until temperature reaches 165°



### Cook Time & Temperatures

For traditional roasted turkeys cook at 325°F until internal temperature reaches 165°F

#### ROASTING TIMES

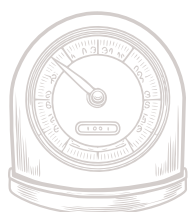
##### UNSTUFFED

1-15 lbs - 3-3.5 hours  
15-20lbs - 3.5-4 hours  
20+ lbs - 4-4.5 hours

##### STUFFED

1-15 lbs - 3.5-4 hours  
15-20lbs - 4-4.5 hours  
20+ lbs - 4.5-5 hours

*Plan for an extra hour of cook time to be safe*



## FAQS

### What's the best way to thaw my turkey?

There are two safe ways to thaw a turkey. The easiest way is to put a roasting pan under it and thaw it in the refrigerator. Allow about 1 day for every 4 pounds. In other words, a 20-pounder will take 5 days. The second way to safely defrost a turkey is to make sure there are no tears in the wrapping, then submerge it in a sink, food-safe pail, or large basin filled with cold water (40 degrees F or less). It's a good idea to put the turkey in a large resealable plastic bag so the water and turkey juices do not mingle. Allow about 45 minutes per pound. Be sure to drain and change the water every 30 minutes

### Why would I brine a turkey?

Brining a turkey adds more flavor and juiciness than any other method we have tried. Brining allows you to season your turkey from the inside out before cooking, and who doesn't want yummy flavor in every single bite? A simple brine is 1 gallon cold water, 1 cup kosher salt, 1/2 cup brown sugar and any additional seasonings you'd like. We recommend peppercorns, thyme, bay leaves, rosemary, or garlic.

### What do I season my turkey with?

We like to keep this one simple and classic. We mix 8 tablespoons of softened butter with 2 tablespoons of finely chopped mixed herbs such as parsley, sage, rosemary and marjoram and use our fingers to press the butter mixture up under the skin of the turkey. Spread it evenly across all areas of the bird. Drizzle the outside of the bird with a couple tablespoons of olive oil and season liberally with salt and pepper.

### Do I stuff the cavity of my turkey?

This one is completely personal preference, but we prefer not to. When you stuff a turkey, the internal temperature of the stuffing must reach 165 degrees F and that typically means the breast and thigh meat of your turkey is much higher and the meat will be dry. We like to stuff the cavity of our turkeys with aromatics like onion, garlic, rosemary, thyme and citrus quarters that can infuse the meat with more flavor from the inside out.

### How long and what temperature do I cook my turkey?

A small bird (8 to 12 pounds) requires 2-1/2 to 3 hours at 325 degrees F; a medium (12-18 pounds) will need 3-1/2 to 4-1/2 hours; and a large bird (over 18 pounds) could take up to 6 hours.

### How long does my turkey need to rest?

We recommend letting a 12-15 lb turkey rest for at least 20 minutes. Anything over 15 lbs needs at least 30 minutes to rest before carving. DO NOT tent your turkey with foil. The steam from the hot turkey will collect on the foil and drip onto your perfect turkey skin and make it anything but crispy.

### How long to smoke a 18 pound turkey?

4-8 hours.