

Turkey Thawing Methods ...

The experts recommend refrigerator thawing. However, if you are short on time and need a quicker method for thawing, submerge the turkey in cold water. Thawing turkey at room temperature allows bacterial growth and is not recommended.

Refrigerator Thawing:

- Thaw breast side up in its unopened wrapper on a tray in the refrigerator.
- Allow at least one day of thawing for every four pounds of turkey.



Cold Water Thawing:

- Thaw breast side down in its unopened wrapper in cold water to cover.
- Change the water every 30 minutes to keep surface cold.
- Estimate minimum thawing time to be 30 minutes per pound for whole turkey.

Garnishing Your Turkey

As the centerpiece to the meal, a golden brown, mouth-watering turkey gives friends and family great anticipation. With a little imagination and these simple tips from the experts at the Talk-Line, any chef can enhance the presentation of the turkey. The Butterball Open Pan Roasting Method consistently creates a golden, picture-perfect turkey with little effort.

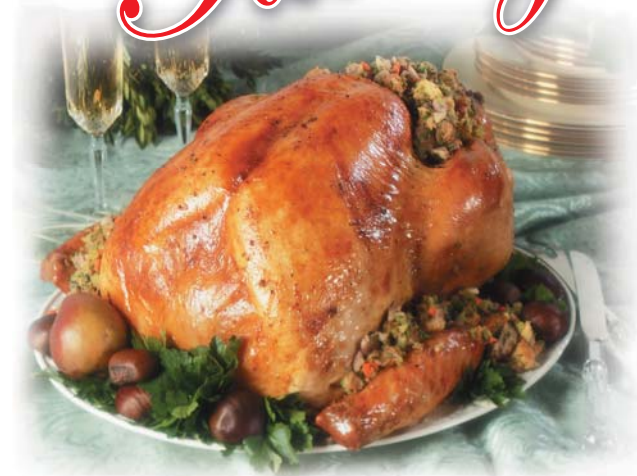
- Before roasting, brush the turkey with oil. Then, cook the turkey in a shallow roasting pan at 325°F.
- When the turkey is a light golden color, about two-thirds of the way done, shield the breast with lightweight aluminum foil to prevent the breast from overcooking.
- Be sure to use a meat thermometer to determine doneness (180° in the thickest part of the thigh).
- With picture-perfection in mind, Butterball Turkey drumsticks are tucked under a natural band of skin. This eliminates trussing, sewing and unattractive metal clamps.
- Before roasting, turn the wings back to hold the neck skin in place. This also levels the turkey and balances it in the roasting pan and on the platter, making it easier to carve. Slicing the breast meat is easy with the wings out of the way.
- The Turkey Lifter, a looped string that comes with every Butterball Turkey, cradles the turkey while it's being lifted from oven to platter with no need to pierce the picture-perfect skin.

Garnishes

- Prepare, cover and refrigerate garnishes ahead of time so there's no last minute cleaning or chopping.
- An easy way to choose garnishes is to use some of the recipes' ingredient, for example, fresh sage leaves and curly parsley can be placed around a roast turkey stuffed with dressing that includes these herbs as ingredients.
- With the greens, arrange fruits, vegetables and nuts such as cranberries, kumquats, brussel sprouts, pearl onions, almonds and walnuts to add bright color and texture.
- Other garnishes that complement the color of roast turkey and its stuffing include orange wedges, grapes, apple slices or edible flowers, available at many grocery stores.

Your Guide For Making The

Perfect Turkey



Roasting A Turkey To Perfection

Whether you're a novice cook or a seasoned pro, this will help you roast a tender, juicy, picture-perfect turkey every time. It's easy with the Open Pan Roasting Method.

- Place thawed or fresh turkey, breast up on a flat rack in a shallow pan, 2 to 2-1/2 inches deep.
- Brush or rub skin with oil to prevent the skin from drying and to enhance the golden color.
- Insert oven-safe meat thermometer deep into the lower part of the thigh muscle, but not touching the bone. When thigh is up to temperature and if turkey is stuffed, move thermometer to center of stuffing for stuffing temperature.
- Place in a preheated 325°F oven.
- When the turkey is about two-thirds done, loosely cover the breast and top of drumsticks with a piece of lightweight foil to prevent overcooking the breast.
- Use this roasting schedule as a guideline; start checking for doneness 1/2 hour before recommended end times:

Net Weight (in pounds)	Unstuffed (in hours)	Stuffed (in hours)
10 to 18	3 to 3-1/2	3-3/4 to 4-1/2
18 to 22	3-1/2 to 4	4-1/2 to 5
22 to 24	4 to 4-1/2	5 to 5-1/2
24 to 30	4-1/2 to 5	5-1/2 to 6-1/4

Turkey is done when the meat thermometer reaches the following temperatures:

- 180°F deep in the thigh; also, juices should be clear, not reddish pink when thigh muscle is pierced deeply.
- 160°F in the center of the stuffing, if turkey is stuffed.

Before removing stuffing and carving, let turkey stand 15 minutes to allow juices to set and stuffing temperature to rise to 165°F.



Stuffing, Broth & Gravy Tips ...

- Add taste to your stuffing. Here are some popular additions: chopped and sautéed onion and/or celery, chopped nuts, green chilies, sliced mushrooms, sliced water chestnuts.
- Substitute chicken broth for water in your stuffing for added flavor!
- Add fruit to personalize your stuffing. Here are some of our favorites: chopped fresh cranberries, chopped apples, and raisins, chopped dried fruit.
- Use stuffing instead of breadcrumbs for better tasting meatloaf, hamburgers, coated chicken or stuffed pork chops.
- Stuffing is great for stuffing vegetables!
- Add cooked and drained sausage or oysters to stuffing for extra savory flavor.
- No croutons? No problem when you have stuffing. Just sprinkle the stuffing over your favorite soup or salad and everyone will love it!

Broth

- To cut out fat you can make mashed potatoes with chicken broth vs. butter or heavy cream.
- Add extra flavor without extra calories to steamed vegetables simply by using chicken broth for water. Taste the difference!

Gravy

- Next time you make gravy, use half the water and replace the other half with wine for a richer, robust flavor.
- Make gravy just before serving to avoid re-heating and scorching.

When making turkey or chicken gravy, substitute the water with chicken broth.

How Can Leftover Turkey Be Stored Properly?

Within two hours after roasting, remove stuffing from turkey and carve meat off bones. Then, chill

in refrigerator before wrapping for storage.

Refrigerator Storage:

- Wrap turkey and stuffing separately and use within three days.

Frozen Storage:

- Wrap turkey and stuffing separately in heavy foil, freezer wrap or place in freezer container or bags. For optimum flavor, use stuffing within one month and turkey within two months.

Stuffing A Whole Turkey...

Whether you choose to stuff your turkey or cook the stuffing in a casserole dish is a matter of personal preference. As with any preparation involving raw food ingredients, it is important to follow proper food safety and handling procedures carefully to ensure a safe turkey every time. If you decide to stuff the turkey, we recommend the following five guidelines.



- Prepare stuffing *just before* placing in turkey. Use only cooked ingredients in stuffing -i.e., sauté vegetables, use only cooked meats and seafood (oysters), and use pasteurized egg products instead of raw eggs.
- Place prepared stuffing in turkey just before roasting. Do not stuff the turkey the night before roasting.
- Stuff both neck and body cavities of *completely thawed turkey*, allowing 1/2 to 3/4 cup of stuffing per pound of turkey. Do not pack stuffing tightly in turkey.

- Return legs to original tucked position, if untucked for rinsing or stuffing.
- Use a cook method that allows the stuffing to cook along with the turkey. Do not stuff turkeys when cooking on an outdoor grill or water smoker or when using fast cook methods where the turkey gets done before the stuffing.