



# HOMETOWN TURKEY TAKEOVER COOKING TIPS

## How to thaw a frozen turkey

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### It's only a matter of time

Thawing a whole turkey in the refrigerator is recommended. If short on time, you may thaw the turkey in cold water in the original packaging, making sure the water is changed every 30 minutes to keep the turkey surface cold.

### Refrigerator thawing

- Thaw turkey in unopened packaging in a pan in the refrigerator on the bottom shelf.
- Allow approximately 4 hours per pound to thaw.

### Refrigerator Turkey Thawing Time

- 8 to 12 pounds: 2 days.
- 12 to 16 pounds: 3 days.
- 16 to 20 pounds: 4 days.
- 20 to 24 pounds: 5 days.

### Cold water thawing

- Leave turkey in unopened packaging. Cover completely with cold water.
- Change water every 30 minutes to keep turkey surface cold.
- Allow 30 minutes per pound to thaw.

### Cold Water Turkey Thawing Time

- 8 to 12 pounds: 4 to 6 hours.
- 12 to 16 pounds: 6 to 8 hours.
- 16 to 20 pounds: 8 to 10 hours.
- 20 to 24 pounds: 10 to 12 hours.

After thawed, prepare or refreeze turkey within 3 days.

## How to cook a turkey

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**Step 1** Heat oven to 325°F. Remove neck, giblet and gravy packet, if applicable. These may be used to prepare gravy or stuffing.

**Step 2** The plastic leg clamp should be left on during cooking.

**Step 3** Place turkey on rack in shallow pan, breast side up, and loosely cover with foil. Remove foil after 1 hour of cooking.

**Step 4** Roast until timer pops up and turkey is fully-cooked, 180°F as measured by a meat thermometer inserted into the thickest part of the thigh. ALWAYS confirm doneness with a meat thermometer. Juices should run clear.

**Step 5** Let turkey stand 20 minutes before carving.

**Step 6** For optimal safety, cook stuffing and turkey separately. If desired, add fully cooked stuffing to cooked turkey just prior to serving.

**Approximate oven roasting time at 325°F.**

### Turkey weight & cooking times

- 8-12 pounds, 3-1/2 hours to 4 hours.
- 12-18 pounds, 4-1/4 hours to 4-3/4 hours.
- 18-22 pounds, 4-1/2 hours to 5 hours.
- 22-24 pounds, 4-3/4 to 5-1/4 hours.

**Wash hands and all items that come into contact with uncooked turkey.**

# How to ensure a juicy turkey

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Roasting a turkey breast side down is a simple way to prepare a moist turkey without a lot of extra effort. Often, the reason a turkey ends up dry is that white meat cooks faster than dark meat. By the time the legs are cooked, the breast has lost its juiciness. Roasting your turkey breast side down can prevent this by letting the breast skin firm up to trap in juices around the white meat.

Try this recipe and use these steps to roast a turkey breast side down:

**Step 1** Season the turkey as desired. Then, flip it over, placing it breast-side down in your roasting rack so that as the turkey cooks, the juices can accumulate in the breast meat (essentially basting it from within).\* Wash hands and all items that come into contact with uncooked turkey.

**Step 2** Prop an aluminum foil tent over the turkey for the first hour of cooking (or more for a large turkey).

**Step 3** Remove the tent for the remaining cook time. This will give the skin time to get brown and crisp.

**Step 4** Serve up a delicious, juicy turkey.

\*Note that the roasting rack may leave marks on the turkey's breast, so if you're looking for a perfect photo op you may prefer to flip the turkey over after the first hour of cooking. That said, the method described above is much easier and safer than precariously flipping a hot, heavy turkey over mid-roasting.

# How to carve a turkey

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## Carving: Prep

Allow the turkey to stand 20 minutes after cooking before carving. Use a long, sharp carving knife and meat fork to prevent the turkey from moving. Carve on a clean cutting board.

**Step 1** With a pair of scissors, cut the plastic clasp holding the drums together.

**Step 2** Hold the end of the drum. Cut through the joint between leg and body. Remove the entire leg by pulling out and back. Serve whole or cut through the joint of the thigh and drum.

**Step 3** Make a long, horizontal cut into the breast just above the wing. Insert a meat fork in the top of the breast.

**Step 4** Starting halfway up the breast, carve thin slices down to the horizontal cut.

**Step 5** Continue to carve thin slices, starting at a higher point each time.

**Step 6** Repeat steps on the other side of the turkey.

For additional preparation advice, cooking tips and recipes for your holiday turkey and leftovers, visit <https://www.jennieo.com/recipes>.



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