

# TODAY'S TURKEY:

## THANKSGIVING TURKEY 101

Today's  
**TURKEY**  
*Serve up something unexpected*

Visit [ServeTurkey.org](http://ServeTurkey.org) for more informational sheets, facts and recipes for everything turkey!

### SIZE



Wondering how big your bird should be? Plan on **ONE POUND** of turkey per guest.

### THAWING



Allow **24 HOURS** for each 4 and a half pounds of frozen turkey, when moved from the freezer to thaw in the refrigerator (a 16 pound frozen turkey would take 72 hours, or 3 days).

### BRINING



Unless your turkey is pre-brined, marinate in the refrigerator for **24 HOURS** prior to cooking.

### TEMPERATURE

Cook your turkey until a meat thermometer registers **165°F** in the breast, and **175-180°F** in the thickest part of the thigh. (If you've stuffed the bird, be sure the stuffing reaches 165°F.)

### ROASTING

Place turkey on a rack in a **SHALLOW ROASTING PAN** so that it sits above the moisture with the legs up high enough to cook thoroughly, without overcooking the breast.

### PREPPING



Prep the bird for cooking by tucking the wings back under the shoulders.

### KEEP MOIST

Worried the breast may dry out before the legs cook through? Tent the breast with foil, shiny side up, to reflect the heat.

### LET STAND



Let the turkey stand for **20 MINUTES** before carving.

### LEFTOVERS



Store leftovers in shallow containers within **TWO HOURS** of cooking and use them within **FOUR DAYS**.

## SAME BIRD, NEW TRICKS

TRY THESE TIPS AND TRICKS TO ELEVATE YOUR THANKSGIVING TURKEY.

For small holiday gatherings, consider turkey cuts in order to enjoy the turkey tradition without roasting a whole bird. Turkey products that are readily available include turkey breast, tenderloins, cutlets, drumsticks and thighs. Or ask your butcher to cut a whole fresh bird in two halves, roast one half and freeze the other half for a later occasion.

## COOK YOURS OUTDOORS

TIRED OF RUNNING OUT OF OVEN SPACE DURING THANKSGIVING DAY PREP?

For a new take on an old tradition, consider cooking outdoors. Smoking, grilling or frying your turkey are great outdoor cooking options for a fabulous meal and ensures oven space for the side dishes.