



## Website Turkey Option Descriptions

(All Turkeys are Raw and need to be cooked to an Internal Temperature of 165 Degrees Fahrenheit.)

**\* If you need to place an order for the same type of Turkey but in different sizes you're going to have to place multiple orders through our online system.**

**EX. If you want to order a Heirloom Black Turkey 14-17lbs and a Heirloom Black Turkey 24-28lbs you'll have to place multiple orders.**

### **Traditional Broad Breasted White Turkey \* or Heirloom Black Turkey \***

These birds are bagged individually and the necks and giblets are included in separate bag in carcass. The label provided will have the weight of bird and cooking instructions.

### **Brined Only Traditional Broad Breasted White Turkey \* or Heirloom Black Turkey \***

The birds are soaked in water solution for a period of 24 hours with the following ingredients; kosher salt, brown sugar, coriander, fennel seed, black pepper corns, bay leaf, and molasses. The birds are packed in a box lined with a plastic bag. Necks and giblets are in separate bag and included with bird in box. The label provided on box will have the weight of bird and cooking instructions.

## **Oven Ready Traditional Broad Breasted White Turkey \* or Heirloom Black Turkey \***

The birds are soaked in water solution for a period of 24 hours with the following ingredients; kosher salt, brown sugar, coriander, fennel seed, black pepper corns, bay leaf, and molasses. The bird is seasoned with salt/pepper and extra virgin olive oil and then stuffed with garlic, rosemary, thyme, sage, and parsley. The birds are packed in a box lined with a plastic bag. Necks and giblets are in separate bag and included with bird in box. The label provided on box will have the weight of bird and cooking instructions.

**Aluminum Roasting Pans are available for purchase in  
our store when you pickup your Bird.**