

FARMER DAN'S TURKEY TIPS

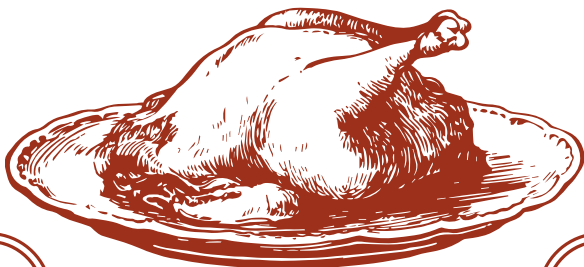
Plan Thaw Time It will take approximately 4-5 days for a 20 pound turkey to fully defrost in the refrigerator. Do not thaw at room temperature - that is definitely unsafe.

Add Simple Flavor You want to taste the turkey! I usually rub the outside of the bird with olive oil and sea salt (from Maine, of course). I recommend placing about 10 cloves of garlic, a bunch of fresh thyme and rosemary along with 2 unpeeled oranges cut in half in the cavity of the turkey before cooking.

Cook on a Rack of Vegetables Instead of a metal rack, create a natural roasting rack by layering carrots, onions and celery on the bottom of the roasting pan. Keeping the turkey off the bottom of the pan will increase the hot air circulation around the whole bird so that it will get crispy all over.

Use High Temp and Low Temp Start cooking at a low temperature (350F) until it's almost done. Then raise the temperature to 425F for the last 30 minutes. Doing so will produce a moist evenly cooked bird with a gorgeous, golden-brown crispy skin.

CONTINUED ON BACK



There's No Need to Baste the Turkey
Studies show that liquid poured over the surface of the turkey does not penetrate the skin. And repeatedly opening the oven door to baste only prolongs the cooking time and heats up the house.

I hope you and your family enjoy a wonderful Thanksgiving.

- Farmer Dan

TURKEY COOKING TIMES

UNSTUFFED

POUNDS	HOURS
8-12	2 3/4 - 3
12-14	3 - 3 3/4
14-18	3 3/4 - 4 1/4
18-20	4 1/4 - 4 1/2
20-24	4 1/2 - 5

STUFFED

8-12	3 - 3 1/2
12-14	3 1/2 - 4
14-18	4 - 4 1/4
18-20	4 1/4 - 4 3/4
20-24	4 3/4 - 5 1/4

