

# HAPPY THANKSGIVING 2018!!

## Fresh Turkey (basic cooking instructions)

Season/Prep Turkey as desired. Cook for 30 minutes at 450 degrees (preheated); lower oven to 350 degrees and cook until done. Turkey is done when center of thigh is 165 degrees as measured with a meat thermometer (approximately 15-17 minutes per pound). Let rest 30 minutes, carve and enjoy!

\*We recommend pouring 2 cups of stock over the turkey after the first half hour of cooking and then basting with the pan liquids every 20-30 minutes

## Dickson's Sage & Pepper Sausage Stuffing Kit

### Ingredients

1 Bag	Cubed Bread with Seasoning
2 Tbsp	Butter or Oil (not included)
1 lb	Sage and Black Pepper Sausage
1 ½ Pint	Caramelized Onion
2 Pint	Master Stock
2 whole	Eggs (not included)
2 Cub	Milk (not included)

### Directions:

1. Preheat oven to 350 degrees.
2. Heat a large skillet over medium high heat. Cook the sausage in butter or oil until browned, and just barely cooked through. Add the caramelized onions and stock, stir to combine and turn off the heat. Allow to cool to room temp.
3. Whisk together the eggs & milk. Set aside.
4. Place cubed bag into a large mixing bowl. Add the sausage, onion, stock mixture and the eggs with milk to the bowl.
5. Season to taste with salt and black pepper.
6. Toss well to ensure even distribution. (At this point, if you prefer your stuffing more dense, or "wet," feel free to add a little milk.)
7. Butter/Oil the bottom and sides of a casserole and fill with stuffing mixture. Bake uncovered for appx 40 mins until golden brown on top. If stuffing starts browning too early, cover with foil until it is hot throughout and completely set.

## Dickson's Turkey Brine

### Ingredients

1 gal	Water
1 container	Dickson's Turkey Brine
1 gal	Iced Water

### Directions:

1. 2 days ahead, Add the first gallon of water to a stock pot and bring to a simmer. Add Dickson's Brine Blend to boiling water and stir until salt has completely dissolved. Remove from heat, allow to cool to room temperature. Place in fridge and chill completely overnight.
2. The night before cooking, take cold brine from fridge and pour into 5 gallon bucket or large brine bag. Add the second gallon of well iced water.
3. Pat dry turkey and submerge, breast side down into brine. Leave in a cool place overnight or in the fridge.
4. Before roasting your turkey, remove from brine, pat completely dry and cook to perfection.

## Giblet Gravy

Place in small sauce pan and heat over low heat (on stove) until hot, stirring frequently. Transfer to gravy boat and enjoy!

## Cranberry-Apple Sauce

Remove from refrigerator 1 hour before serving. Place in serving dish; serve at room temp.

## Maple-Siracha Glazed Carrots

Heat in 325 degree oven for 25-30 minutes or until hot.

## Miso Glazed Turnips (fully cooked)

Heat in 325 degree oven for 25-30 minutes or until hot.

## Spice Roasted Apples (fully cooked)

Heat in 325 degree oven for 25-30 minutes or until hot.

## Glazed Sweet Potatoes (fully cooked)

Heat in 325 degree oven for 25-30 minutes or until hot.

## Herbed Compound Butter

Pat dry turkey. Season your turkey evenly and liberally with kosher salt inside and out. Rub Herbed Butter all over turkey skin. Place extra amounts on top of the breasts and some inside the cavity. Cook to perfection, let rest, carve turkey and enjoy!

## Bundle of Aromatics

Place Bundle of aromatics into the center of the cavity of the turkey. Cook to perfection, let rest, carve turkey and enjoy!

## The Turkey Rub

Pat dry turkey. Season your turkey evenly and liberally with kosher salt inside and out. Sprinkle turkey aggressively with The Turkey Rub and massage into skin. Cook to perfection, let rest, carve turkey and enjoy!

## Smoked Turkey & Roast Turkey (fully cooked)

To Serve Room Temperature - Simply remove from refrigerator 3 hours before service, then slice and serve!

To Serve Hot - Remove from refrigerator 3 hours before warming. Place the turkey in a roasting pan and cover tightly with aluminum foil. Gently reheat the turkey in a 300 F oven for approximately 2 hours or until warm in the middle (approx 110 F read by a meat thermometer).

Note : We do not recommend heating your fully-cooked turkey to piping hot (120 F or above) as it will dry out.

**Stuffing** - Our roasted turkeys should not be stuffed while reheating as it will limit airflow and cause your bird to dry out. Stuffing should be prepared separately.

## KellyBronze

See "Fresh Turkey" cooking instructions. The KellyBronze may cook a little faster than our typical birds due to lower water content (up to 30% faster)