

HAPPY THANKSGIVING!!

Fresh Turkey (basic cooking instructions)

Season/Prep Turkey as desired. Cook for 30 minutes at 450 degrees (preheated); lower oven to 375F and cook until a meat thermometer inserted in the thigh measures 165F or 155F in the breast (approximately 12-15minutes per pound). Let rest at least 30 minutes but an hour is ideal. 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 Stuffing Kit

Directions:

1. Preheat oven to 350 degrees.
2. Butter/Oil the bottom and sides of a casserole and fill with stuffing mixture. Bake uncovered for appx 30 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 WET Turkey Brine

Ingredients

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

Directions:

3. 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 and combine with reserved ice water. Place in fridge and chill completely overnight.
4. The night before cooking, take cold brine from fridge and pour into 5 gallon bucket or large brine bag.
5. Submerge turkey breast side down into brine. Leave in a cool place overnight or in the fridge.
6. Before roasting your turkey, remove from brine, pat completely dry and cook using your preferred cooking method.

Dickson's DRY Turkey Brine

Two days before cooking cover your bird liberally with dry brine mixture (at least 1 cup depending on the size of your bird). Season inside the cavity as well. Place bird uncovered on a sheet pan lined with a resting rack and place in refrigerator for two days. The day you plan to cook your bird remove from refrigerator and pat dry any remaining moisture. Cook using your preferred method and enjoy.

Giblet Gravy

Place in small sauce pan and heat over low heat (on stove) until hot, stirring frequently. Add a squeeze of lemon or a dash of sherry vinegar and check for salt. Season to your tasted, transfer to gravy boat and enjoy!

Cranberry-Apple Sauce

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

Mac & Cheese (fully cooked)

Let defrost in the refrigerator. Transfer to ovenproof container. Cover with your favorite shredded cheese or bread crumbs tossed in olive oil (or both!). Heat covered in 400 degree oven for 20-25 minutes or until hot, then remove cover & broil to brown the top.

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 & Roast Turkey Crown (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 1 hours for whole bird, or 1 hour for Turkey Crown, 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)

Confit Turkey Leg (fully cooked)

Remove from packaging. Remove aromatics & excess duck fat. Heat in a 400 degree oven for 25 minutes or until hot & skin is crispy.