



# CHESTNUT FARMS

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**Farm fresh, all natural turkey raised in fresh air and sunshine**

Thank you so much for purchasing a fresh, farm raised turkey from us. Your turkey has been raised without any hormones or antibiotics on a diet of grains and grass. It has enjoyed a life of fresh air and sunshine on the farm. The result of a happy farm life is a fresh flavor and fabulous taste. To ensure you enjoy the full flavor of our turkey, please follow these guidelines:

## **WHEN YOU GET YOUR TURKEY HOME:**

- Remove from the plastic bag and rinse with cold water inside and out
- Place in a large roaster pan or bowl
- Place a clean, wet towel over the turkey to keep the skin moist
- Cover with wax paper or tinfoil – **NOT Plastic wrap** –
- Brine with your favorite recipe form 12 to 36 hours before cooking (I actually fill the kitchen sink with cold water, a bit of kosher salt and some spices and leave the turkey in over-night.)

## **Each Day between TODAY and Thanksgiving:**

- Take the turkey out of the bowl/cooler/pan
- Rinse with COLD running water (speak kindly as you rinse to the bird)
- Rinse towel and return turkey to bowl/cooler/pan and recover with towel

## **TO PREPARE FOR COOKING:**

- One hour before cooking, soak turkey in cold water to plump skin (if you don't brine)
- Preheat oven to 350 degrees and insert meat thermometer into the turkey
- Cook covered with foil (this is key to a moist bird!)
- Roast at **10 to 12 minutes per pound, per hour** - PLEASE DO NOT OVERCOOK!!! Ovens do vary so PLEASE check your meat thermometer to ensure that it reads between 170 and 175 degrees.
- Remove the foil for the last hour to brown skin.

## **ROASTING TIMES – Add forty-five minutes to total time for STUFFED birds**

14-18 lbs-----3 to 3 1/2 hours

18 -20 lbs ----- 4 hours

20 – 24 lbs -----4 1/2 hours

26 -28\*\* lbs -----5 hours

\*\*Over 28 lbs – 11 mins per lb PLUS time stuffing if appropriate.