



HERB-BUTTER ROASTED

Turkey

BRINE YOUR BIRD

Using a Brine utilizes the process of osmosis to draw the brining liquid into the meat of your bird, thus keeping it moist and juicy during the roasting process. The brine also aids in seasoning the turkey ensuring consistent flavor all the way through. Make your own salt and sugar brine and brine the night before cooking, or visit DERU MARKET and order up one of our pre-brined Birds for your Thanksgiving feast.

REMOVE THE CHILL

Remove your bird from the refrigerator 1-2 hours before you plan to roast your Turkey. Allowing the bird to come to room temperature will promote even cooking. Taking the chill out of your bird will also decrease the overall cooking time. This time out of the refrigerator gives the skin of the turkey time to dry, resulting in beautiful crispy skin.

NO BASTING

Basting requires opening and closing your oven, this lets hot air out and brings the temperature of your oven down making your oven work hard to bring the temperature back up. Doing this process over and over will add cooking time to your turkey and we find dries it out. Adding a beautiful high quality butter and herb rub to the skin of your turkey before putting it in the oven is all you need.

HERB BUTTER RECIPE

- 1 lb Butter, unsalted and room temperature
- ¼ Cup Sage, rough chop
- ¼ Cup Rosemary, rough chop leaves, no woody stems
- ¼ Cup Thyme leaves, picked no woody stems
- 1 †sp Kosher Salt

Mix all ingredients in a mixer with paddle attachment or smash in bowl with fork until incorporated.

COOKING YOUR TURKEY

Preheat oven to: 350 degrees. Using butchers twine, tie the legs together, fold the wings behind the body to form a tight package. Place in a roasting pan lined a wire rack. Rub the bird evenly with the compound butter and season generously with salt and pepper. Plan for 12 – 15 minutes per pound, if you stuff your bird cooking times will run a little longer

| Turkey Weight | Approx. Time |
|---------------|-------------------|
| 10 - 12 #s | 2.5 - 3 hours |
| 12 - 14 #s | 2.75 - 3.25 hours |
| 14 - 16#s | 3 - 3.75 hours |
| 16 - 18 #s | 3.25 - 4.25 hours |
| 18 - 20 #s | 3.5 - 4.5 hours |
| 20# & up | 3.25 - 4.5 hours |

Turn your turkey every hour to ensure even cooking and browning, but resist opening the oven door to as little as possible. We want the oven to maintain a consistent temperature. Begin to temperature check your bird in the last hour of cooking.

DON'T OVER COOK IT

Invest in a good digital thermometer and pull your bird from the oven once the internal temperature reaches 155° F. Carefully insert the thermometer into the thigh meat close to the body, ensuring the tip of the thermometer is not touching bone. Your bird will continue to cook once it comes out of the oven so remove it from the oven once you hit the 155°F mark. Just like a good steak, your bird needs time to rest. Cover the bird with tin foil and rest approx. 20 minutes before carving. This will give you some time to organize the rest of your dishes. After 20 minutes the turkey will be ready to carve and serve.