



TURKEY

Roasting a holiday turkey doesn't have to be a stressful event. A moist and flavorful bird comes down to weighing the options then sticking with a plan.

Basic Prep

Thaw turkey completely in the refrigerator, if needed. Remove turkey from its packaging and pat dry with paper towels, no need to rinse. Remove giblets sack from the cavity and reserve for stock or gravy.

Special Equipment

heavy roasting pan
roasting rack
butcher's string
instant read thermometer



MAKE A PLAN FOR YOUR BEST BIRD

DRY-BRINE

Wet-brining a turkey can be more trouble than it's worth. If you insist on brining, a dry-brine will yield great results with little effort.

½ TEASPOON KOSHER SALT
PER POUND OF TURKEY
+ OPTIONAL AROMATICS,
LIKE FRESH HERBS & ZEST

Rub mixture all over turkey
and inside cavity.
Cover and refrigerate for at
least 12 hours up to 2 days.

TO STUFF OR NOT TO STUFF

There are benefits to cooking dressing outside of the turkey: room to add herbs & aromatic veggies to the cavity; faster more even roasting, and dressing that's golden brown and crispy and no fear about safety. If your family loves stuffing cooked inside the bird, there are some easy tips to cook the stuffing safely while keeping the bird moist.

- Stuff turkey just before roasting to help prevent bacteria growth
- Place stuffing loosely in the cavity, as it expands when it cooks
- Bring ingredients like sausage, foie gras, giblets or oysters to a safe cooking temperature before adding to stuffing
- Stuffing & turkey must both reach 165 degrees F. If turkey reaches temp first, remove from the oven, spoon stuffing into a casserole dish and continue to bake to a safe temp while turkey rests

FOR THE CRISPIEST SKIN

To achieve maximum crispiness, the skin has to start dry and stay dry.

Skip brining. Pat turkey completely dry with paper towels. Make sure to dry under the wings, around the legs & neck flap. Salt the bird generously with kosher salt, place on a rack over a rimmed sheet pan and leave uncovered in the fridge for 6-12 hours. Pat dry again and rub the skin with duck fat (not butter). Don't baste during roasting.

ROASTING BASICS

Remove bird from the fridge to sit at room temp for an hour before you plan to roast. Truss the turkey with butcher's string for more even cooking. Rub fat - butter, truffle butter, oil, or duck fat - all over the turkey skin before roasting. While not required, if you plan to baste, do so in the last half of cooking time, as continuously opening the oven door will add time to your cooking. If the turkey is browning too quickly, cover it loosely with foil. About 30 minutes before your turkey is scheduled to be done, start taking its temp.* Turkey is ready when it reaches 165 degrees F.

TURKEY TYPE	SIZE	STARTING OVEN TEMP	ROASTING OVEN TEMP	APPROX TIME (UNSTUFFED)	APPROX TIME (STUFFED)
Organic/Heritage/ Green Circle™ Turkey	8 lbs	450°F first 30 mins	350°F	2 hours	2.5 hours
	9-11 lbs	450°F first 30 mins	350°F	2.5 hours	3 hours
	12-14 lbs	450°F first 30 mins	350°F	3 hours	3.5 hours
	15-17 lbs	450°F first 30 mins	350°F	3.5 hours	4 hours
	18-20 lbs	450°F first 30 mins	350°F	4 hours	4.5 hours
	21-23 lbs	450°F first 30 mins	350°F	4.5 hours	5 hours
	24+ lbs	450°F first 30 mins	350°F	5+ hours	5.5+ hours
Bone-In Turkey Breast	4-6 lbs	Preheat to 450°F	Roast at 350°F	1 - 1.5 hours	1 - 1.5 hours
	6-8 lbs	Preheat to 450°F	Roast at 350°F	1.5 - 2 hours	2 hours
	8-10 lbs	Preheat to 450°F	Roast at 350°F	2 - 2.5 hours	2.5 - 3 hours
	10-12 lbs	Preheat to 450°F	Roast at 350°F	2.5 - 3 hours	3 - 3.5 hours

D'Artagnan Turkeys: Organic, Green Circle™, and heritage breed turkeys offer more flavor than mass-market turkey brands. Free-range conditions, plenty of space and clean food and water - and never any antibiotics or hormones - contribute to the exceptional flavor. We use meticulous farming and breeding practices that are better for the birds, better for the environment, and so much better for your family.

About D'Artagnan: Founded in 1985, D'Artagnan has been at the forefront of the farm-to-table movement, providing chefs, restaurants, retailers and home cooks with superior tasting, high-quality meats, poultry, foie gras, charcuterie, truffles and mushrooms.

TEMPING*

Insert an instant-read thermometer into the thickest part of the thigh and under the wing, without touching bones, and in center of stuffing, if stuffed.

RESTING

After roasting, rest turkey on a carving board loosely tented with foil for 20-30 minutes before carving.