

# Dewar Thanksgiving Recommendations

Below you will find all the information you may need to plan for purchasing your Thanksgiving Turkey from Dewar's

- Who:** Pilgrim's Pride Turkey – located in Pennsylvania / Misty Knoll Turkey / Kosher Turkeys – Newton  
Pilgrim's Pride Turkey / Bell & Evans / Kosher / Heritage - Wellesley
- What:** We will be offering every answer we possibly can for your holiday dining needs.
- When:** We are taking orders now and will be offering pick up of our signature turkeys starting 11/22



Weight of Turkey	Servings with no Leftovers	Servings with Leftovers
10 – 12 lb	10 to 12	6 to 8
14 – 16 lb	14 to 16	9 to 11
18 – 20 lb	18 to 20	12 to 14
22 – 24 lb	22 to 24	14 to 16

**Turkey Cooking Times**

Recommended oven temperature:  
325 – 350 Degrees depending on recipe and oven

Unstuffed: 13 – 17 minutes per pound  
Stuffed: 15 – 20 minutes per pound

Internal temperature of thigh should be at 165 Degrees

Plan Ahead

\*\*\*For maximum flavor and tenderness – after removing the turkey from the oven - loosely tent with aluminum foil and let repose (set) up to a half hour before carving.

Enjoy!

## Basting:

Before you slide the turkey into the oven, pour two cups of turkey stock (or low salt chicken broth) into the pan. This mixture will become your basting liquid. Use a bulb baster to pick up the roasting juices and bathe the turkey with the liquid every 30 to 40 minutes. Each time you baste, lift the foil, and then replace it.

About an hour or so before you expect the turkey to be done, remove the foil so that the breast can brown. If, during the course of roasting, the pan liquids bubble down to a glaze, add more stock, broth, or even water.

## Brining:

In a large cooking pot, (big enough to submerge turkey) bring one gallon vegetable stock and 2 cups Kosher salt to a boil. Stir until salt is dissolved. Remove hot brine from heat and add ½ cup brown sugar, stir until dissolved then add one gallon cold water and stir.

Once the brine is cold add the thawed turkey breast side down (remove giblets, neck). Make sure brine goes into cavity. The turkey will float at this point, so add a heavy plate or something to hold the turkey down in the brine mixture. Let turkey sit in brine for 8 hours in the refrigerator. Remove turkey from brine and rinse and pat the turkey dry. (Turkey has already absorbed a significant amount of salt – any drippings that you use for gravy will already be salty no salt will need to be added to compound butters or spice rubs)