

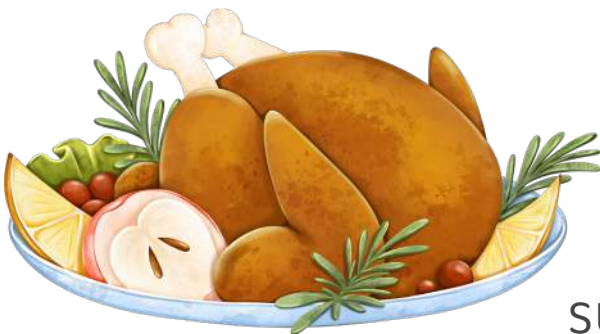
Ultimate TURKEY Cheat Sheet

TURKEY PER PERSON FORMULA

NO LEFTOVERS: # OF GUESTS X 1.25 = X POUND TURKEY

SOME LEFTOVERS: # OF GUESTS X 1.5 OR 1.75 = X POUND TURKEY

TURKEY BRINING 101



WHY BRINE YOUR TURKEY?

MAKES TURKEY SUPER JUICY!
SEASONS & TENDERIZES TURKEY!

BASIC TURKEY BRINE FORMULA

1 GALLON WATER + 1 CUP SALT + 1 CUP SUGAR + 1 CUP AROMATICS/FLAVORINGS

- Mix & brine for 6-12 hours
- Make enough brine to cover turkey
- Rinse well & pat dry the turkey after brining

TURKEY COOKING TIMES (325°F)

TUKEY WEIGHT (LBS.)	STUFFED	UNSTUFFED
8	3 hr	2 hr + 45 min
10	3 hr + 15 min	2 hr + 55 min
12	3 hr + 30 min	3 hr + 10 min
14	3 hr + 45 min	3 hr + 20 min
16	4 hr	3 hr + 35 min
18	4 hr + 15 min	3 hr + 45 min
20	4 hr + 30 min	4 hr
22	4 hr + 45 min	4 hr +15 min



- Baste top of turkey with butter before roasting for gorgeous browning.
- Use roasting rack to avoid steaming. When cooked, drain and save juices for gravy.
- Turkey is done when internal temperature reaches 165°F.
- Allow turkey to rest covered 20-30 mins. before carving.