

# Cavallari

## GOURMET

### How to Cook a Turkey

1. Buy a FRESH, never-frozen turkey from Cavallari Gourmet!
2. Preheat your oven to 350°.
3. Remove turkey from wrapping and take out "package" of giblets. (Make sure you keep these - you might need them to make your gravy!)
4. Rinse turkey in the sink with cold running water - inside and out.
5. Thoroughly drain the turkey and pat dry with paper towels.
6. Tuck wing tips under the wings behind the turkey to help "pin them down."
7. Set turkey breast-side-up in a large roasting pan (preferably on a roasting rack in the pan).
8. Coarsely chop a large batch of the following: carrots, yellow onions, and celery (celery leaves and hearts included). Stuff inside the turkey cavity.

*Incidentally this mixture of carrots, onions, and celery is called "mirepoix" and is a fundamental component of many styles of classic cuisine. In addition to the mirepoix you can also stuff your turkey with peeled garlic cloves, bay leaves, quartered citrus fruits, and any fresh aromatic herbs you would like. Let your imagination be your guide! All these delicious ingredients help flavor your turkey from the inside out during the roasting process, but we do not recommend eating them after the turkey is done.*

9. Tie turkeys legs together with cotton butcher's twine (we'll give you some if you buy your turkey from us.)
10. Rub outside of turkey thoroughly with extra-virgin olive oil or melted unsalted butter.
11. Season the outside of our turkey generously with a delicious seasoning blend from Cavallari Gourmet. We are happy to make a recommendation (Herbes de Provence is one of our all-time favorites)! Or you can simply season with a mixture of sea salt, freshly ground black pepper, and granulated garlic.

12. Pour ½ inch of dry white wine (sauvignon blanc is a great choice) and/or chicken broth in bottom of roasting pan. Add more mirepoix and fresh herbs to the bottom of the pan if desired.
13. Place turkey in oven and roast according to guidelines found below.
14. Baste turkey every 30 to 45 minutes with the liquid in the bottom of the roasting pan. Our fresh turkeys are juicy!
15. When turkey is done remove from oven and place it out of the way. Cover turkey loosely with aluminum foil. Allow it to "rest" for 10 to 15 minutes before carving.
16. Enjoy your turkey and your time with family & friends!

*Please be aware that different ovens and even different roasting pans will cook differently! We can only provide guidelines when it comes to roasting your turkey properly. We highly recommend having a digital instant-read thermometer in your kitchen - we use them ourselves here at the shop! Check the temperature of a thigh and a breast to make sure your turkey is evenly done. Insert the thermometer into the meat and make sure it does not touch any bone. Cook your turkey to a minimum internal temperature of 165°.*

10-12 lbs. Turkey	3:00 to 3:30 hours
12-14 lbs. Turkey	3:30 to 4:00 hours
14-16 lbs. Turkey	4:00 to 4:15 hours
16-18 lbs. Turkey	4:15 to 4:30 hours
18-20 lbs. Turkey	4:30 to 4:45 hours
20-22 lbs. Turkey	4:45 to 5:15 hours
22-24 lbs. Turkey	5:15 to 5:45 hours
24 lbs. Plus	5:45 to 6:00 hours

