

HOW TO MAKE THE PERFECT TURKEY



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

Brining your turkey will make it super juicy, flavorful and tender! Here's a **basic turkey brine formula** you can use for a delicious turkey.



In a large pot **add 1 cup of salt, 1/2 cup sugar + 1 cup aromatics/seasonings to a gallon of water.**

Make sure the turkey is fully covered in brine. Combine & brine your turkey for 6-12 hrs. Rinse the turkey well & pat it dry after brining.

Turkey Cooking Times @ 325°F

TURKEY WEIGHT	STUFFED TURKEY	UNSTUFFED TURKEY
8 lbs	3 hrs	2 + 3/4 hrs
10 lbs	3 + 1/4 hrs	2 hrs + 55 mins
12 lbs	3 + 1/2 hrs	3 hrs
14 lbs	3 + 3/4 hrs	3 + 3/4 hrs
16 lbs	4 hrs	4 hrs
18 lbs	4 + 1/4 hrs	4 + 1/4 hrs
20 lbs	4 + 1/2 hrs	4 + 1/2 hrs
22 lbs	4 + 3/4 hrs	4 + 3/4 hrs

Perfect Turkey Tips

Before roasting, baste the top of your turkey with butter for gorgeous browning! Always use a roasting rack to avoid steaming & a soggy turkey. When cooked, drain & save juices to use for gravy. Your turkey is done when the temp in the thickest part of the thigh reads 165°F & juices run clear. Allow turkey to rest covered 20-30 mins before carving.

Enjoy!

