

THINK TURKEY™



**3 WAYS TO  
CELEBRATE WITH  
TURKEY FOR THE  
HOLIDAYS**

# Roast Turkey with Artichoke and Asiago Dressing



SERVES: 8-12    PREP TIME: 60 MINS    COOK TIME: 5-6 HRS

## INGREDIENTS:

### TURKEY:

1 whole turkey, 14-18 lbs  
2 tbsp olive oil  
1 1/2 cups white wine  
1 cup turkey broth  
1 tsp each ground: sage, thyme and oregano  
Salt and pepper to taste

### STUFFING:

4 cups cubed Italian ciabatta bread, dried out  
1 tbsp olive oil  
1 cup each diced onion and celery  
1/2 cup white wine  
2 cups turkey broth  
2 tsp each ground: sage, thyme, oregano  
1 cup grated Asiago cheese  
2 cups artichoke hearts, drained and roughly chopped  
Salt and pepper to taste

## DIRECTIONS:

1. Make sure the turkey is thawed and the giblets and neck have been removed.
2. Preheat your oven to 350°F (177°C).
3. Prepare your stuffing (directions to follow) and set aside.
4. Pat the turkey dry with paper towels.
5. Rub the turkey with olive oil, salt, pepper and dried herbs, inside and out.
6. Stuff the cavity loosely with stuffing.
7. Place the turkey into a roasting pan. Add the wine and the broth.
8. Roast the turkey for 5-6 hours, until the juices run clear and an instant thermometer reads 180°F (82°C) in the thigh.
9. Once cooked, remove the turkey from the oven and let it rest for at least 20 minutes before carving.

### STUFFING:

1. Heat olive oil over medium heat in a frying pan.
2. Sauté onions and celery until lightly browned, 4-6 minutes. Deglaze with white wine. Set aside to cool.
3. Pour broth over dried bread to moisten.
4. Combine all stuffing ingredients in a bowl and mix.
5. Season with salt and pepper to taste.

**NOTE:** Cooking times are for planning purposes only - always use a digital meat thermometer to determine doneness.

# *Burnt Orange Glazed Roast Turkey*



SERVES: 8-12    PREP TIME: 30 MINS    COOK TIME: 3 1/2-4 1/2 HRS

## **INGREDIENTS:**

### **TURKEY:**

1 whole turkey, 14-18 lbs  
3 tbsp olive oil  
1 cup white wine  
1 cup turkey broth  
1 large onion, roughly chopped  
2 carrots, roughly chopped  
3 stalks celery, roughly chopped  
2 oranges, quartered  
4 cloves garlic, roughly chopped  
Salt and pepper to taste

### **GLAZE:**

3 seedless oranges, halved  
1/2 cup orange juice  
1/4 cup apple cider vinegar  
1/2 cup brown sugar  
2 tbsps. butter  
1 tsp ground sage and ground thyme  
Salt and pepper to taste

## **DIRECTIONS:**

1. Make sure the turkey is thawed and the giblets and neck have been removed.
2. Preheat your oven to 350°F (177°C).
3. Pat the turkey dry with paper towels.
4. Rub the turkey with olive oil and salt and pepper.
5. Stuff the cavity loosely with onions, carrots, celery, oranges and garlic.
6. Place the turkey into a roasting pan. Add the wine and the broth.
7. Roast the turkey for 3 1/2-4 1/2 hours, until the juices run clear and an instant thermometer reads 180°F (82°C) in the thigh.
8. While the turkey is cooking, make the glaze.

### **GLAZE:**

9. Broil the oranges, cut side up, for 4-6 minutes until browned and slightly charred. Keep watch to avoid burning, as time may vary according to your oven. Remove and let cool. Once cooled, juice each half. Strain to remove any pulp.
10. Combine juice from the oranges with all other glaze ingredients in a medium sized saucepan. Bring to a gentle boil and then lower to a simmer for 6-8 minutes until the preparation thickens.
11. Generously apply glaze to the turkey every 20 minutes during the last hour of cooking. Discard any remaining glaze.
12. Once cooked, remove the turkey from the oven and let it rest for at least 20 minutes before carving.

**NOTE:** Cooking times are for planning purposes only - always use a digital meat thermometer to determine doneness.

# “Make It Faster” Festive Carved Turkey



SERVES: 11    PREP TIME: 20 MINS    COOK TIME: 2 HRS

## INGREDIENTS:

1 cup roughly chopped carrots  
1 cup roughly chopped celery  
1 cup roughly chopped onion  
2 tbsp olive oil  
6 cloves garlic, peeled  
1 14 -16 lb turkey, broken down into parts OR  
2 large legs, 2 large thighs and 2 large bone-in breasts  
6 tablespoons butter, melted  
1 cup turkey broth  
1/2 cup white wine  
1 tbsp each of paprika, thyme, sage, oregano and garlic powder  
Salt and pepper to season  
Fresh rosemary, thyme and sage (optional)

## DIRECTIONS:

1. Set your oven to 425°F.
2. Place your carrots, celery, onions and garlic in a large roasting pan.
3. Dress with olive oil and season with a light sprinkle of salt and pepper.
4. Pat the turkey parts dry with a paper towel. Season with salt and pepper.
5. Combine dry spices to make a rub. Sprinkle generously on both sides of the turkey parts.
6. Spread your turkey parts around the pan skin side up. Make sure to leave room between the pieces to allow heat to circulate. If using any fresh herbs, tuck in around the parts.
7. Add the broth and white wine.
8. Roast the turkey for 30 minutes at 425°F. Lower the heat to 350°F and cook for an additional 1- 1½ hours until an instant thermometer registers 180°F (82°C) in the thickest part of the thigh.
9. Remove from heat and tent for 30 minutes before carving.

# MAKE HOLIDAY PREP SIMPLE AND EASY



## BUY

\*\* to plan for leftovers, add a 1/2 lb of turkey per person

6-8 people	8 lbs or 3.6 kg
8-10 people	10 lbs or 4.5 kg
10-12 people	12 lbs or 5.4 kg
12-14 people	14 lbs or 6.3 kg
14-16 people	16 lbs or 7.2 kg

## THAW

8 lbs or 3.6 kg	1 day 16 hrs
10 lbs or 4.5 kg	2 days 2 hrs
12 lbs or 5.4 kg	2 days 12 hrs
14 lbs or 6.3 kg	2 days 22 hrs
16 lbs or 7.2 kg	3 days 8 hrs

## COOKING TIMES

(350°F (177°C))

8 lbs or 3.6 kg	2 hrs unstuffed / 2 3/4 hrs stuffed
10 lbs or 4.5 kg	2 1/2 unstuffed / 3 1/2 hrs stuffed
12 lbs or 5.4 kg	3 hrs unstuffed / 4 hrs stuffed
14 lbs or 6.3 kg	3 1/2 hrs unstuffed / 4 3/4 hrs stuffed
16 lbs or 7.2 kg	4 hrs unstuffed / 5 1/2 hrs stuffed

