



"The Local Buy" Recipe, Episode 303

Thanksgiving Turkey

Courtesy Springfield Farm

Storage

If you feel your refrigerator may not be cold enough, place the turkey in your freezer for several hours or overnight to really chill it. Then move the turkey to the lowest/coldest shelf in your refrigerator until you are ready to cook it.

Directions

Don't forget to remove the giblets from the rear cavity.

Set the oven at 325 degrees. Start with the breast down, turning it over about half way through the estimated cooking time, or the last hour.

Cooking times vary dramatically—plan on 10-12 minutes per pound. The surest way is to use a meat thermometer. Internal temperature should be 170 degrees in the breast, 180 degrees in the thigh, and 160 to 165 degrees in the center of the stuffing. Stuffed turkeys take longer to cook.

