DC MEATS

From Our Family to Yours

Fresh Turkey

Ingredients:

DC Meats Fresh Turkey

Optional Brine

1 Gallon	Water
¾ Cup	Sea Salt
1 Cup	Brown Sugar

Optional but makes it Juicy! Let meat sit in brine for a minimum of 4 hours. After soaking add butter, spices, and roast.

Seasoned Butter

1 lb Butter Softened, whip with mixer and add in DC Perfect Poultry Rub to taste. Place seasoned butter in parchment paper, log form, and freeze for an hour. Slice frozen butter into medallions. Tuck the butter under the skin of the turkey and rub all around the outside. Stick the rest of the butter in the cavity of the turkey.

Roasting

Remove packet of gizzards. Place turkey breast side up on a flat rack in a roasting pan 2.5 inches deep. Turn the wings back to hold the neck skin in place. Tucking will stabilize the turkey in the pan and when carving. Cover in butter following the directions above.

Place your turkey in the oven at 325°F.

When the turkey is about two-thirds done, loosely cover the breast with a piece of foil to prevent overcooking.

Your turkey is done when the temperature of the meat thermometer is 180°F in the thigh and 170°F in the breast/stuffing.

Lift turkey onto platter and let stand for 15 minutes before carving.

Enjoy! Save those bones and make a stock!

Bless the Food before us, the Family beside us, and the Love Between us. Amen.

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