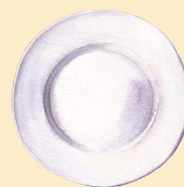


THE PERFECT TURKEY CHEAT SHEET



Turkey per person formula



X



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 turkey is so easy, and makes the most tender and delicious turkey! Here's a **basic turkey brine formula** that you can use for your holiday turkey.



To a large pot add **1 cup of salt to 16 cups water**, then add about **1 cup of aromatics/flavourings to the water** (garlic, cranberries, bay leaves, peppercorns, mustard seeds, rosemary, thyme, onions). Add the turkey and cover it fully in brine. Brine for 12-24 hrs, turning it once during brining. Rinse well and pat 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

The turkey is done when the thigh meat reaches an internal temperature of 165 – 170 degrees F.

Perfect Turkey Tips

- Before roasting, baste the top of the turkey with butter for delicious golden browning!
- Use a roasting rack under the turkey to avoid steaming + a soggy turkey.
- When done, save the pan juices to use for gravy.
- Allow the turkey to rest, covered, for 20-30 mins before carving.