

How to Cook a Fresh Turkey

Sized	Unstuffed	Notes
8-12 lbs.	2-3 hours	Small turkey — check early
12-14 lbs.	3-3.5 hours	
14-18 lbs.	3.5 - 4.5 hours	Medium size (most common)
18-20 lbs.	4.5 - 5 hours	
20-22 lbs.	5-5.5 hours	Large bird — tent with foil if browning too fast
22-24 lbs.	5.5- 6 hours	
24-26 lbs.	6- 6.5 hours	
26-28 lbs.	6.5 -7 hours	
Cook about 15 min. per lb.		



Instructions

- I have found a fresh turkey tends to cook fast.
- Roast at 325 Degrees.
- Remove the gizzard packet before brining.
- Tent with aluminum foil during cooking; remove foil for the last 30-45 minutes to achieve a crispy skin.
- Use a digital thermometer to check the internal temperature of the turkey breast: 165°F.
- Remove from the oven once the turkey reaches 165°F and let it rest.
- Rest for 15 minutes before carving to allow the juices to redistribute.
- Enjoy your perfectly cooked turkey!

We also do a slow roast in our crockpot for a shredded more tender turkey and then create a turkey broth for gravy.

Harvest Rub

Farm-crafted blend of herbs, salt, paprika, and a touch of maple sweetness.

Perfect for turkey, veggies, or to mix with Thomas Ireland Maple Syrup for a rich glaze.

Ingredients

Kosher salt, brown sugar, maple sugar, paprika, garlic powder, onion powder, black pepper, rosemary, thyme, and sage.

Instructions

Sprinkle or rub over turkey before roasting. Can place in fridge 12-24 hours before roasting for deeper flavor.

For extra flavor, mix 1-2 Tbsp with $\frac{1}{2}$ cup Thomas Ireland Maple Syrup and brush over turkey during last 30 minutes of roasting.

Slow Roast Turkey

Prepared in a home kitchen not subject to state inspection.
Farm Fresh Herbs Dried from Deep Roots Heritage Farm
Maple Sugar | Syrup from Thomas Ireland Smith Farm



Maple Dry Brine Mix – Directions (Wet Brine Method) Step 1 of Combo Kit.

Ingredients

In a large stockpot or food-safe bucket, combine:

1 gallon cold water

½ cup maple syrup

1 jar Maple Dry Brine Mix

Instructions

Stir until dissolved.

Submerge thawed turkey completely in brine. Add water if needed to cover.

Refrigerate 12–24 hours (Reminder: the longer the move flavor steeps into turkey).

Remove turkey, rinse lightly, and pat dry.

Air-dry uncovered in fridge 4–12 hours before roasting for crisp skin.

Optional: Brush with maple butter glaze during the last 30 minutes of roasting.

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Combo Prep Kits-

Deep Roots Heritage Farm × Thomas Ireland Maple Syrup
Farm crafted Brine + Rub for a Maple-Glazed Feast

Step 1 : Follow Wet | Dry Brine Recipe

(1-3 days before Step 2.)

Step 2 : Season & Roast | Slow Cook

1 jar Maple Herb & Salt Rub

2-3 Tbsp olive oil or butter

Optional: 2 Tbsp Thomas Ireland Maple Syrup for glazing

Instructions

Rub turkey generously inside and out with oil or butter.

Sprinkle Herb & Salt Rub evenly over the surface (and under the skin if possible).

Roast turkey as usual.

For a maple-glazed finish, whisk maple syrup with 1 Tbsp rub and brush over turkey during the last 30 minutes of roasting.



Step 3 : Gather & Enjoy

Crafted with care from farm-dried herbs, local maple sugar, and a shared love of the harvest season.

From our farm to your feast — Rooted in Flavor.



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Heritage Holiday Maple Herb Glaze

Sweet & savory glaze for your turkey — just add local maple syrup!

Ingredients

Recipe for Small (7–13 lbs)

½ cup maple syrup

2 Tbsp butter

2 Tbsp apple cider vinegar
or orange juice

1 Tbsp Dijon mustard

1 tsp garlic powder

½ tsp black pepper

1 tsp chopped fresh rosemary

1 tsp chopped fresh thyme

1 tsp chopped fresh sage

Medium (14–19 lbs) – multiply ingredients by **1.5**

Large (20–27 lbs) – multiply ingredients by **2**

Instructions

1. Combine ingredients in a small saucepan. Simmer 5–7 min until slightly thickened.
2. Brush over turkey during last 45–60 min of roasting, every 15–20 min.
3. Serve extra as a drizzle.

Storage: Keep leftover glaze refrigerated; use within 2–3 weeks.

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