

COOKING A FRESH POTOMAC GROCER TURKEY

It is important to note that these are truly fresh birds (never frozen ever) so they cook much quicker than other turkeys.

Temperature of turkey is more important than time in the oven; we strongly recommend using a meat thermometer to ensure doneness.

Try not to open the oven too often during cooking as this will add time to the process and the less time it cooks the more moist it will be.

- **Cook our Turkeys 10 minutes per pound (for example a 12lb. turkey = 120 minutes)**
- **If stuffing the turkey pack it loosely in the cavity and add 30 minutes to the cooking time.**

1. Bring Turkey to room temperature; about two hours should be fine
2. Pre Heat oven to 450°
3. Cook turkey uncovered at 450° for one hour
4. Reduce heat to 350° and cook for remainder of time
5. Remove Turkey from oven when a probe thermometer registers 155° at the thickest part of the breast
6. Let Turkey “rest” for at least 15 minutes before carving (the bird will cook for a few extra minutes and the juices will settle into the meat)
7. Carve and enjoy!