

Talking “Turkey” Guidelines....

(using Pampered Chef® products)



Turkey and Food Safety Tips:

- Thawed turkey may be kept in the refrigerator up to 4 days before cooking. Keep in mind that it takes 1 day for every 4 pounds of turkey to thaw.
- Use paper towels, not cloth, to wipe off turkey and clean up juices.
- Combine stuffing ingredients (**Mixing Bowls**) and stuff turkey just before roasting, **NOT** the night before.
- Keep cold food below 40 degrees and hot food above 140 degrees.
- Thaw your frozen meat on a tray in the refrigerator or in cold water with the breast side facing down. Once thawed, prevent uncooked juices from dripping onto other foods in the refrigerator by placing packaged meats on a separate tray (**Grooved Cutting Board**) or in a sealed dish.
- Cook fresh meat as soon as possible, but, no later than the Use-By date on the package. Fully cooking meat destroys bacteria that could cause food-borne illness.
- Store raw meats away from the cooked meats, as well as away from fresh fruit and vegetables, to prevent cross contamination from occurring. (**Leakproof Storage Containers**)
- Store cooked meats in the refrigerator as soon as your meal is over. The maximum time limit for keeping cooked meat at room temperature is 2 hours.
- When transporting cooked meat from your home to a party or another location, remember to keep it cold in a cooler or similar item.
- Experts recommend using two cutting boards, one strictly to cut raw meats and the other for vegetables and cooked foods. (**Cutting boards**) should be washed thoroughly in hot, soapy water after each use and allowed to air dry or be dried with clean paper towels.
- Wash hands, work surfaces, and utensils touched by raw meat and its juices with hot, soapy water. (**Suds Pump**)
- Use a meat thermometer (**Digital Pocket Thermometer**) to determine turkey’s doneness. If you don’t have a meat thermometer to measure the internal temperature of the stuffing in the turkey, the stuffing should be cooked separately. Use cooking methods that allow the turkey to reach an internal temperature of 140 degrees in less than 4 hours and a final temperature of 180 degrees in the thigh. If stuffed, the stuffing should reach 165 degrees. Avoid using a low roasting temperature or partial cooking method.
- Store turkey, stuffing, gravy, broth, and other leftover cooked foods in separate containers (**Leakproof Storage Containers**) in the refrigerator within 2 hours of cooking. Remove turkey from bones before storing.

How to Cook a Turkey to Perfection (or close to it!)



1. Preheat oven to 325 degrees. Remove turkey from bag. Drain juices and pat dry with clean paper towels.
2. Use turkey lifter (**Meat Lifters**) to place turkey on rack in a shallow roasting pan, 2 to 2 1/2 inches deep. (**Roasting Pan with Rack**)
3. Tuck wings back to hold the neck skin in place. Doing so will help stabilize the turkey in the pan and when carving. Place thawed or fresh turkey, breast up, on the turkey lifter. Raise one loop over wings and breast, and the other loop over drumsticks. Rest loops on turkey, not over edge of pan during roasting.
4. Brush skin lightly with vegetable oil or spray with cooking spray to prevent the skin from drying. (**Kitchen Spritzer filled with Pantry Oils**)
5. Insert oven-safe meat thermometer (**Digital Pocket Thermometer**) deep into the lower part of the thigh muscle but not touching the bone. When thigh is up to temperature and if turkey is stuffed, move thermometer to center of stuffing. Stuffing should be 165 degrees when done.
6. Place your turkey in the pre-heated oven at 325 degrees.
7. During the cooking process you can baste the turkey skin with the cooking juices within the roasting pan using the (**Baster**)
8. When the turkey is about 2/3 done, loosely cover the breast and top of drumsticks with a piece of lightweight foil to prevent overcooking. Use (**Silicone Oven Mitts**) to pull out oven shelf.
9. Use this roasting schedule as a guide and start checking for doneness about 30 minutes before end of recommended cooking times.
10. Your turkey is done when the meat thermometer reaches the following temperatures:
 - 180 degrees deep in the thigh. At this temperature juices should be clear, not reddish pink, when thigh muscle is pierced deeply.
 - 165 degrees in the center of the stuffing, if turkey is stuffed.
11. Lift roasted turkey onto platter (**Bamboo Carving Board**) with **meat lifters**.
12. Before removing stuffing and carving, let your turkey stand 15 minutes to allow juices to set.

Carving a Turkey

(Reversible Bamboo Carving Board, Forged Carving Set, Grooved Cutting Board, Simple Additions Large Rectangular Platter with Handles)



TIP: Stuffing can be removed from turkey prior to cutting with **Nylon Spoon** and placed in **Deep Covered Baker** to keep warm. It can then be warmed up in the microwave in the **Deep Covered Baker** prior to serving.

Step 1.

Cut band of skin holding drumsticks. Grasp the end of the drumstick. Then place a knife between drumstick/thigh and body of the turkey, and cut through skin to joint. Remove entire leg by pulling out and back, using the point of the knife to disjoin it. Separate the thigh and drumstick at the joint.

Step 2.

Insert fork in upper wing to steady turkey. Make a long horizontal cut above wing joint through to body frame. Wing may be disjoined from body, if desired.

Step 3.

Slice straight down with an even stroke, beginning halfway up the breast. When knife reaches the cut above the wing joint, slice should fall free on its own.

Step 4.

Continue to slice breast meat easily by starting the cut at a higher point each time.

Place sliced pieces on **Simple Additions Large Rectangular Platter with Handles** or **Large Bamboo Platters**.

A whole turkey should always be cut off the bone and into smaller pieces before storing in the refrigerator. (**Leakproof Storage Containers**)

And.....Your Turkey Dinner can be beautifully served on Simple Additions Dinnerware!