



Thanksgiving turkey tips

Plan your holiday feast to make your turkey dinner a hit!

Choose a bird

- Not sure what size to buy? Aim for 1 to 1 ½ pounds of turkey per guest (e.g. a group of 6 needs a 6- to 9-pound turkey).
- Buy a fresh turkey 1 to 2 days before cooking it. A frozen turkey can be kept frozen until ready to thaw.

Prep your turkey

- To thaw your turkey in the refrigerator, allow 24 hours for every 4-5 pounds. Or seal your turkey in a plastic bag and submerge it in cold water. Allow 30 minutes for each pound and replace the water every 30 minutes.
- For moist, tender meat look into brining using salt, water and an array of spices and aromatics. Find a recipe you like and soak your turkey overnight.

- Make the meat even moister. Rub your turkey down with olive oil before popping it in the oven.

Cook it to perfection

- Set your oven temperature to no lower than 325 degrees Fahrenheit and adjust the cook time for the size of your turkey.
- Consider using a cooking bag to seal in moisture. Alternatively, you may cover your turkey with aluminum foil for the first 1 to 1 ½ hours of cooking.
- Use a food thermometer at the thickest part of the turkey breast to check the internal temperature. Your turkey is ready and safe to eat when it reaches 165 degrees Fahrenheit.

When you need answers and insight for your real estate needs, give me a call! Advice is my job.

