

THANKSGIVING

TURKEY TIPS



1

THAW & DRY

Thaw in packaging in fridge for 24 hours/lb. Remove packaging and refrigerate uncovered on a rack for 24 hours for crispy skin.

2

PREP & DRESS

Preheat oven to 350° F; stuff turkey with garlic, onion, citrus, celery, and carrots; rub all over with butter and season with salt & pepper.

3

COOK & REST

Skip roasting bag for crispy results; place on raised roasting pan rack; add meat thermometer and cook 13 min/lb. until 165° F at thickest part.

4

REST & CARVE

Remove from oven, tent with foil, and rest 20 min. for juicy results; see "How to Carve a Turkey" at OmahaSteaks.com/Blog for carving tips!