

# Cooking Instructions



Thanks for your purchase of pastured, naturally raised turkey from FiveOaks Farm! You are about to discover the difference that “free-range, farm-fresh” makes.

Our small flock of Bronze

Orlopp toms and jennies has been contentedly foraging on verdant pastures since June, resulting in turkey that is nutritionally rich, lean, flavourful, and dense. Turkeys raised on pasture get plenty of exercise, so they have great muscle tone. This means you'll need to prepare your FiveOaks Farm poultry in a different way than you would factory-raised, store-bought turkey.

If you're not going to use your turkey right away, we recommend you **let your fresh bird “rest” in your refrigerator** for 1-2 days before you freeze it.

Did you know that pastured-raised turkeys will **cook faster** than factory-farmed birds?



*Some of our contented turkeys relaxing in the orchard in September 2022*

To roast your fresh turkey, set the oven temp to 325F. The roasting time will depend on whether you choose to stuff your bird. Roast for:

- 8-10 minutes per pound for an unstuffed turkey
- 12-15 minutes per pound if stuffed

Use a meat thermometer to know for sure when the bird is cooked. The breast meat should be 165F at its thickest point.

After you take your roast out of the oven, tent it with foil and allow it to rest for 15 minutes before serving.



**Vera holding the finished product (with old-fashioned sage & bread stuffing)**

