

HEATING INSTRUCTIONS

THANKSGIVING 2022



HORS D'OEUVRES*	PREHEAT	COOK TIME
Palmer's Piggies*	425°F	15-20 minutes
Corn & Scallion Fritters	375°F	6-8 minutes
Jumbo Lump Crab Cakes	375°F	8-10 minutes
Gruyère Cheese Puffs*	375°F	6-8 minutes
Bacon Wrapped Dates	375°F	10-12 minutes
French Onion Soup Boule*	375°F	6-8 minutes
Apple & Brie Stars*	375°F	6-8 minutes
Three Cheese Arancini	375°F	8-10 minutes

Keep refrigerated/frozen until ready to bake. Arrange hors d'oeuvres on a greased cookie sheet spaced 2" apart. See chart for oven temperature and cook time.*

BAKED BRIE EN CROUTE

Defrost in refrigerator overnight. Preheat oven to 400°F. Unwrap brie and place on greased baking sheet. Cook for 25-30 minutes until golden brown. Serve immediately.

DEEP DISH QUICHES

Preheat oven to 325°F. Cover quiche loosely in tin foil and bake for 30-40 minutes or until hot.

SOUP/ GRAVY

Heat in sauce pan over medium-low heat until hot.

STARCHES

Preheat oven to 375°F. We recommend baking all starches covered until the last 10 minutes of cooking. Small pans take about 15-20 minutes, medium 20-25, large 40-50. Please note cook times may vary depending on how many items you have in your oven.

VEGETABLES

Preheat oven to 375°F. Bake uncovered. Small pans take about 12-15 minutes, medium 15-20, large 25-30. Please note cook times may vary depending on how many items you have in your oven.

HERB ROASTED TURKEY BREAST

Preheat oven to 375°F. Bake uncovered for 25-30 minutes or until heated through. Turkey is fully cooked and can also be served cold

TURKEY WELLINGTON

Preheat oven to 375°F. Bake uncovered for 30-40 minutes or until heated through. Rest 10 minutes then slice and serve.

ALL FRUIT PIES

Preheat oven to 375°F. Bake uncovered for 15-20 minutes or until heated through.

TURKEY TIPS

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ORDERING YOUR BIRD

Orders can be placed by phone, online, or at Palmer's Market in the Butcher Shop. ALL turkeys *must* be paid at pick up.

PICK UP & WHERE TO STORE

Pick up your fresh turkey in Palmer's Butcher Shop. In accordance with the FDA, all fresh turkeys must be quick-chilled (26–40°F) prior to shipping. Because of this, we recommend allowing your turkey to thaw in your refrigerator for 2–3 days prior to cooking. Make sure to store it in the original wrapper, on a tray, in the coldest area of your refrigerator.

COOKING & STUFFING

You won't need a lot of equipment or ingredients to roast the perfect turkey. The most important thing is that you have a large enough roasting pan. If yours isn't big enough, or you don't own one, you can purchase an aluminum roasting pan next to the Butcher Shop. Make sure there is enough room around the bird so it does not touch the sides of the pan.

PREPPING & SEASONING

Discard the bag that contains the neck, heart, gizzard, etc. from inside the turkey. Dry thoroughly with paper towels (this is VERY important if you want crispy skin!).

Pull the wing tips forward and tuck them under the breasts so they don't burn. This also keeps the turkey sitting nice and straight. Liberally season your turkey, inside and out, with kosher salt and freshly ground pepper.

Tie the turkey legs together using kitchen twine (located in the kitchen section). This makes for a prettier bird. Rub softened butter all over the outside of the turkey and be sure to get the sides, too. Note that the butter will stick better to a dry turkey.

ROASTING THE TURKEY

Roast at 325°F for approximately 15–20 minutes per pound. All of our turkeys come with a pop-up timer, but be sure to use a meat thermometer to check perfect doneness (a stuffed turkey will take between ½ hour and 1 hour longer to cook).

Baste your turkey often and if the breast becomes too brown, cover loosely with foil to protect it until the turkey is thoroughly cooked. Remove the turkey when it reads 165°F in the thickest part of the thigh meat.

RESTING & SERVING

When you remove the turkey from the oven, cover it loosely with foil and let it rest for at least 20 minutes. Don't worry, it won't get cold—a covered 20 lb. turkey will stay hot for over 40 minutes!



SIZE OF TURKEY	COOKING TIME
4–6 lbs.	1¼ – 2 hours
6–8 lbs.	2 – 2½ hours
8–12 lbs.	2½ – 3½ hours
12–14 lbs.	3½ – 4¼ hours
14–18 lbs.	4¼ – 5½ hours
18–20 lbs.	5½ – 6 hours
20–24 lbs.	6 – 7¼ hours

Please note these are estimated times. We recommend using a meat thermometer to confirm an internal temperature of 165°F in the thigh.