



Website Turkey Option Descriptions

(All Turkeys are Raw and need to be cooked to an Internal Temperature of 165 Degrees Fahrenheit.)

Traditional Broad Breasted White Turkey or Heirloom Red Bourbon Turkey

These birds are bagged individually and the necks and giblets are included in separate bag in carcass. The label provided will have the weight of bird and cooking instructions.

Brined Only (aluminum pans are provided in store) Traditional White Turkey or Red Bourbon Turkey

The birds are soaked in water solution for a period of 24 hours with the following ingredients; kosher salt, brown sugar, coriander, fennel seed, black pepper corns, bay leaf, and molasses. The birds are packed in a box lined with a plastic bag. Necks and giblets are in separate bag and included with bird in box. The label provided on box will have the weight of bird and cooking instructions.

Oven Ready (aluminum pans are provided in store) Traditional White Turkey or Red Bourbon Turkey

The birds are soaked in water solution for a period of 24 hours with the following ingredients; kosher salt, brown sugar, coriander, fennel seed, black pepper corns, bay leaf, and molasses. The bird is seasoned with salt/pepper and extra virgin olive oil and then stuffed with garlic, rosemary, thyme, sage, and parsley. The birds are packed in a box lined with a plastic bag. Necks and giblets are in separate bag and included with bird in box. The label provided on box will have the weight of bird and cooking instructions.