

TOP 10 TURKEY QUESTIONS ANSWERED

- 1 HOW DO I THAW A FROZEN TURKEY?**

If you're thawing your turkey in the refrigerator, allow approximately 24 hours for every 4.5 lbs. Put it in a pan to catch the moisture. If it's the day before, or even the morning of, and you've forgotten to thaw, don't panic. Submerge your turkey in water, changing the water every 30 minutes. Allow 30 minutes per pound, for example, a 5-hour soak for a 10-pound turkey, and so on.
- 2 SHOULD I BUY A FRESH OR FROZEN TURKEY?**

We prefer a fresh turkey, which should be ordered at least a few weeks ahead of time and can be kept for up to 2 days in the refrigerator. But a frozen turkey can be delicious too and is usually less expensive. Just don't forget to thaw it.
- 3 WHAT SIZE TURKEY SHOULD I BUY?**

At a minimum, estimate one pound per dinner guest. If your family loves leftovers, get an even bigger turkey – approximately, 1½ to 2 pounds per person.
- 4 TO BRINE OR NOT TO BRINE?**

This is one of the eternal debates, one you can only answer by trying both methods for yourself. Proponents of brining say it makes for a moister, more flavorful bird, while opponents say it makes it harder to get a crispy skin. You might try dry brining – rubbing salt on your turkey the night before cooking it. That has worked well for us.
- 5 SHOULD I STUFF MY TURKEY?**

Stuffing the bird requires that you overcook the meat because the stuffing has to be at least 165 degrees before it's pulled from the oven. Cook the stuffing in a separate dish and use some good stock for the liquid.
- 6 WHAT DO I DO WITH THE GIBLETS?**

This consists of the heart, liver and gizzards, usually in a paper bag with the neck inside the turkey. Throw out the liver, and use the rest for gravy – or just throw it all out, and nobody will be the wiser.
- 7 HOW DO I USE A TEMPERATURE PROBE?**

In our experience, this is a problem area for many cooks, but it doesn't have to be. Just insert the probe horizontally into the thickest part of the thigh, burying as much of the shaft as possible. Set the probe for 180 degrees. When the chime sounds, indicating the proper internal temperature has been reached, remove the turkey and reinsert the probe in the other thigh to check doneness.
- 8 WHAT COOKING MODE SHOULD I USE IN MY WOLF OVEN OR RANGE?**

We recommend Convection Roast at 300 degrees for a traditional turkey, or bake at 350 degrees for a brined turkey. If you're using a Wolf convection steam oven, we recommend Convection Humid at 350 degrees.
- 9 HOW LONG WILL IT TAKE TO COOK MY TURKEY?**

Plan for 10-15 minutes per pound - toward the lower end with Convection Roast, toward the higher end with Bake. After you remove your turkey from the oven, let it rest for 15-20 minutes before carving.
- 10 HOW LONG DOES COOKED TURKEY LAST IN THE REFRIGERATOR?**

Sadly, turkey leftovers will keep for only about three days. But you can always cook a turkey for the next holiday too.

