



TURKEY IN A HURRY

WE BLAME NORMAN ROCKWELL FOR THE EXPECTATION THAT EVERY THANKSGIVING DINNER WILL FEATURE A WHOLE, PERFECTLY ROASTED TURKEY PRESENTED TABLESIDE, ON A GIANT PLATTER, AND CARVED EXPERTLY WITH NO MESS. IF THIS IS YOU, WE'RE SLOW-CLAPPING IN AWE BECAUSE WE ARE IMPRESSED! IF IT'S NOT YOU, THEN WHY NOT SKIP SPENDING THE WHOLE DAY IN THE KITCHEN AND AVOID DRIED OUT BREAST MEAT BY COOKING YOUR TURKEY IN PIECES! YOU'LL BE ABLE TO PRESENT A PERFECTLY COOKED AND CARVED PLATTER OF TURKEY WITH PERFECT GARNISHING, JUST LIKE THE COVER OF A MAGAZINE!

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| <ul style="list-style-type: none"> 1 whole cut turkey – wings, legs and breast split – or just buy the cuts you like! 2 large onions, cut into 6 wedges 4 cloves garlic, halved 2 tablespoons kosher salt 1 tablespoon fresh sage, minced 1 tablespoon fresh thyme leaves, minced 1 teaspoon finely ground black pepper 1 teaspoon sweet smoked paprika ½ cup extra-virgin olive oil | <ul style="list-style-type: none"> 1. Preheat the oven to 450 degrees. In a large roasting pan, arrange the turkey pieces, leaving space between them. Tuck the onions and garlic in between the turkey pieces, then sprinkle everything with the salt, sage, thyme, black pepper and smoked paprika. Drizzle olive oil all over and rub turkey pieces to thoroughly coat. Place uncovered in oven and cook until browned, 25-30 minutes. Lower the heat to 400 degrees and continue cooking until an instant-read thermometer inserted | <ul style="list-style-type: none"> into the thickest point in each piece registers 165 degrees which takes about 20-30 minutes. 2. Remove the pan from the oven, top with loosely fitted aluminum foil (to help keep it warm) and let the turkey rest for 15 minutes. 3. Transfer turkey to a cutting board, then slice the breast meat against the grain. Slice some dark meat if you like as well. Transfer all of the pieces to a large platter, garnish like a boss, and serve immediately. |
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LOOK FOR CUT TURKEY
PIECES IN OUR FRESH
MEAT DEPARTMENTS

OUTPOST TURKEYS

YOU'LL GOBBLE 'EM UP!

ALL TURKEYS SOLD AT OUTPOST COME FROM REPUTABLE MIDWEST FAMILY FARMS WHERE THE BIRDS HAVE FREE-RANGE ACCESS TO THE OUTDOORS, ARE RAISED SUSTAINABLY OR ORGANICALLY, ARE NEVER GIVEN ANTIBIOTICS, AND ARE NOT PROCESSED USING FILLERS, FLAVORINGS OR OTHER INGREDIENTS.

LARRY SCHULTZ FARM

OWATONNA, MINNESOTA

- USDA Certified Organic
- Frozen



FERNDALE FARMS TURKEY

CANNON FALLS, MINNESOTA

- Naturally raised
- Frozen



HERITAGE BREED TURKEYS

Our heritage turkeys are a breed apart from the rest of the flock. These birds are Wisconsin pasture raised and grain supplemented in very small flocks. It takes a lot of work to raise turkeys in this manner in order to achieve market weight within a shorter upper Midwest growing season, so the price reflects this effort. However, birds raised on pasture have a richer turkey flavor and texture.

KELLNER BACK ACRE GARDEN

DENMARK, WI

- Narragansett & Red Bourbon breeds (mix)
- Organically raised
- Frozen



PLEASE NOTE:

MOST OF OUR TURKEYS WILL BE AVAILABLE BY NOVEMBER 1, 2023. HERITAGE TURKEYS ARRIVE MID MONTH.

coop™
deals

NOV.
1-28



FERNDALE FARMS FROZEN TURKEY

Cannon Falls, MN

While supplies last • No pre-orders

2.29 per lb.



COOKING RATIOS & TIMES

NUMBER OF GUESTS	SIZE OF TURKEY	THAWING TIME	COOKING TIME
	1-1½ lb. per person, plus leftovers	always thaw turkey in a refrigerator	cooking times are approximate
4	4-8 lb.	1-2 days	2-3 hours
6	8-12 lb.	2 days	2-3 hours
8	12-14 lb.	2-3 days	3 hours
10	15-16 lb.	3-4 days	3.5 hours
12	18-20 lb.	3-4 days	4 hours
14	21-22 lb.	4-5 days	4.5 hours
16	24 lb.	4-5 days	4.75 hours