

COOKING YOUR FARM FRESH TURKEY

REMOVE THE GIBLETS FROM THE CAVITY AND RESERVE. WASH THE TURKEY THOROUGHLY WITH COLD WATER INSIDE AND OUT. SPRINKLE THE ENTIRE BIRD WITH SALT (KOSHER IF YOU HAVE). IF YOU ARE STUFFING THE TURKEY YOU SHOULD DO SO NOW LOOSELY. IN THE CHEST AND NECK CAVITIES AND TIE THE LEGS OF THE TURKEY TOGETHER. TUCK THE WINGS UNDER THE BACK TO PREVENT THEM FROM BURNING. IF YOU ARE NOT STUFFING YOU MAY WANT TO FILL THE CAVITY WITH SOME AROMATICS FOR FLAVOR. QUARTERED ONIONS, APPLES, CHOPPED CELERY, CARROTS AND FRESH HERBS ARE NICE. ARRANGE THE BIRD BREAST SIDE UP ON A ROASTING PAN. BRUSH THE SKIN WITH MELTED BUTTER.

PREHEAT YOUR OVEN TO 325 DEGREES F. FRESH TURKEYS COOK FASTER THAN STORE-BOUGHT DUE TO THE ABSENCE OF PRESERVATIVES AND HORMONES. COOKING TIME IS APPROXIMATELY 10-12 MIN. PER POUND UNSTUFFED. 13-15 MIN PER POUND STUFFED. IF YOU ARE USING A THERMOMETER YOU WANT THE INTERNAL TEMPERATURE TO BE BETWEEN 150 AND 160.

BASTE YOUR TURKEY OFTEN WITH PAN JUICES. WHILE THE TURKEY IS COOKING PREPARE YOUR GIBLETS FOR GRAVY.

TROUBLE SHOOTING:

IF THE BIRD IS GETTING TOO BROWN COVER WITH FOIL FOR THE REMAINDER OF COOKING TIME.

IF THE BIRD IS DONE AND THE STUFFING IS NOT, REMOVE THE STUFFING AND PLACE IN A BUTTERED CASSEROLE AND CONTINUE COOKING IT.

IF USING A CONVECTION OVEN YOUR TURKEY WILL COOK IN ALMOST HALF THE TIME. HOWEVER YOU SHOULD COVER IT TIGHTLY WITH FOIL AFTER THE INITIAL BROWNING PERIOD AND BASTE WELL.

WHEN THE TURKEY IS DONE PLACE IT ON A PLATTER OR CARVING BOARD AND LET REST FOR AT LEAST 20 MIN. TO HOLD IN THE NATURAL JUICES. IF YOU BEGIN CARVING RIGHT AWAY YOU WILL LOSE A LOT OF THE JUICES AND THE MEAT WILL BE DRY.

HEMLOCK HILL FARM TURKEY GRAVY

WHILE THE TURKEY IS ROASTING MAKE THE GRAVY. PLACE TURKEY NECK AND GIBLETS IN A SAUCE PAN WITH 4 CUPS OF WATER, 1 DICED ONION, BAY LEAF, 2 STALKS OF CELERY (WITH LEAVES) AND 1 CARROT. BRING BROTH TO A BOIL THEN REDUCE HEAT TO LOW AND SIMMER UNTIL GIBLETS ARE TENDER. DRAIN, RESERVING THE BROTH. DISCARD ONION AND CELERY; CHOP THE GIBLETS INTO VERY SMALL PIECES. JUST BEFORE CARVING TURKEY MAKE A ROUX; BUTTER, FLOUR, MILK, SALT AND PEPPER FOR KOSHER, REPLACE ROUX WITH CORNSTARCH AND BROTH). SLOWLY ADD ROUX TO THE PAN JUICES FOR DESIRED CONSISTENCY. TASTE FOR SALT AND PEPPER.



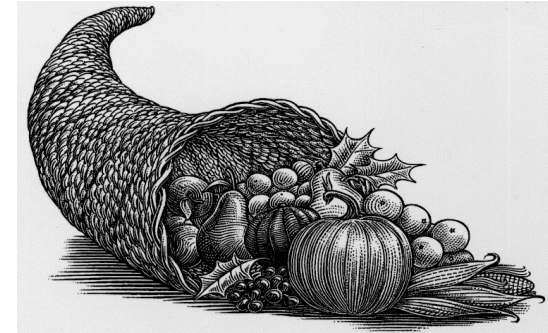
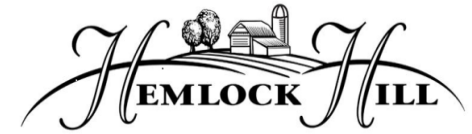
PREPARING GOOSE OR DUCK

PREPARE THE GOOSE IN THE SAME MANNER AS THE TURKEY, BY REMOVING THE GIBLETS WASHING WITH COLD WATER AND SALT. WITH A TWO TINED FORK, GENTLY PIERCE THE SKIN (NOT THE MEAT) TO ALLOW SOME THE EXCESS FAT TO DRAIN OUT DURING COOKING AND BASTE THE GOOSE. TIE LEGS TOGETHER. STUFF IF DESIRED. COOK BREAST UP AT 350 F FOR APPROXIMATELY 12-15 MIN PER POUND. FOR GRAVY, USE THE SAME AS ABOVE.

FRUIT STUFFING'S AND GLAZES GO ESPECIALLY NICE WITH DUCK OR GOOSE.

HAPPY THANKSGIVING

FROM ALL OF US AT



Visit our farm store for local farm raised
meats.

Our store is open 7 days a week year-round!

500 Croton Avenue

Cortlandt Manor, NY 10567

(914) 737-2810

www.HemlockHillFarm.com

Our Farm...

Hemlock Hill Farm is dedicated to providing fresh food to the community. We take great pride in growing our animal's hormone & antibiotic free. Our White Rock & Plymouth Rock Chickens are free range and fed all natural grains from New York and Connecticut State. Our Black Angus Cattle has a unique grass-fed, grain-fed diet that gives our meat production a special, delicious taste and texture. More importantly, the grain is provided under a partnership with Captain Lawrence Brewery, established in Pleasantville, NY. Together, we support a key sustainable, life-cycle farming initiative.



Our Store...

At our farm store we have fresh eggs, poultry and a wide variety of beef and pork fresh frozen for sale. Our organic vegetables are grown and sold in the store seasonally.

Some other products we carry are:

- ❖ Local Honey from Hudson River Apiaries
- ❖ Fresh Milk from Ronny Brook Dairy
- ❖ Lancaster Cheddar from Amish Country
- ❖ Maple Syrup from White Oak Farm

What's happening...

Visit our website for more information about our farm.

www.hemlockhillfarm.com

Join our mailing list and once a month you will receive a coupon highlighting a special sale on specific cuts of meat.



Thank You

For

Supporting your Community Farm

