

Everything You Need to Know About **TURKEY**

WHAT SIZE TURKEY SHOULD I BUY?

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- 8 people = **12 lbs.**
- 10 people = **15 lbs.**
- 12 people = **18 lbs.**
- 14 people = **20 lbs.**

HOW LONG WILL IT TAKE TO DEFROST MY TURKEY?

To safely thaw a turkey, the USDA recommends defrosting in the refrigerator

1-3 DAYS

4-12 lbs.

3-4 DAYS

12 - 16 lbs.

4-5 DAYS

16 - 20 lbs.

5-6 DAYS

20 - 24 lbs.

WHAT MAKES EMPIRE KOSHER® TURKEY SO GOOD?

Empire Kosher® turkey is produced with exacting detail and an unwavering devotion to the highest quality kosher standards. We adhere to centuries-old traditions and rigorous inspections, from the farm to your table. We take extraordinary care, so you can simply enjoy the very best: Pure, tender, juicy flavor.



HOW LONG SHOULD I COOK MY TURKEY?



Weight	Unstuffed Time	Stuffed Time
12-14 lbs.	3-3¼ hrs	3½-4 hrs
14-18 lbs.	3¾-4¼ hrs	4-4¼ hrs
18-20 lbs.	4¼-4½ hrs	4¼-4¾ hrs
20-24 lbs.	4½-5 hrs	4¾-5¼ hrs

Times are based on cooking at a temperature of 350°F
Turkey temperature and center of stuffing must reach a safe minimum of 165°F

**HAPPY
THANKSGIVING
FROM OUR
EMPIRE KOSHER®
FAMILY!**

