Let’s talk turkey

It seems like just the other day it was the fourth of July. Now we have thanksgiving upon us. That means there will be friends partying and family gatherings. The house will have to be cleaned up and a few ordure’s put together. With one of the most importance dinners we will have to prepare for our families. We want to get it right the first time.

So lets talk turkey. There a number of brand name birds available. ( norbest,fosterfarms,butterball,hunnysycle ) just to name a few and store brands as well. Most all turkeys are an AA grade. What sets them apart is whether they are pumped with butter or a water enhanced solution, or an oil based butter. Only a few manufacture use real butter.

Then we have to decide on the quality of them being raised. The biggest portion will be manufacture raised (massed produced.)There are free-range, meaning the animals have free range to get out of there cage and Rome around to exercise and look for bugs to eat. A natural labeled bird has never been shot with growth hormones or antibiotics. And then there is the Organic bird (same as the natural no hormones or antibiotics) but has never eaten anything that was sprayed with pesticides. Then all that is left to decide is do you want a fresh or a frozen turkey. I have cooked both and In my opinion a frozen bird cooks just as well. Although if you do decide on frozen give you self a three to four day thawing time in the fridge

A hen is a bird 16# or less and a tom is 16# or more. If you get up into the 25 to 30# birds it will be a little tougher meat. Serving suggests size is a pound and a half per person. Keep in mind there is a lot of bone carcass on a turkey. name name name name name name