

St Ed's Turkey Dinner "How To" Directions ...

Turkeys – *At the Church Doghouse between 6:30 - 7:00 AM for carving*
Include turkey/turkey juices, broth/neck meat.

Thawing Turkey*

Turkeys **MUST** be thawed before cooking.

For the best results, follow one of these methods:

REFRIGERATOR THAWING

- Thaw breast side up, in an unopened wrapper on a tray in the fridge.
- Allow at least 1 day of thawing for every 4 lbs (i.e., 20 lbs = 5 days).

COLD WATER THAWING

- Thaw breast side down, in an unopened wrapper, with enough cold water to cover your turkey completely (Like a cooler).
- Change water every 30 minutes to keep the turkey chilled.
- Estimate a minimum thawing time of 30 minutes per lb.

<http://www.butterball.com/how-tos>

In Frig	
Weight	Thaw Time
18-22lbs	2.5-3 days
22-24lbs	3-3.5 days
24-26lbs	6-6.5 days

In Cold Water	
Weight	Thaw Time
18-22lbs	9-11 hrs
22-24lbs	11-12 hrs
24-26lbs	12-13 hrs

Turkey Baking

Assure turkey is **completely thawed***:

- Preheat oven to 325° F. Drain juices & pat dry with clean paper towels. Remove metal or plastic drumstick holders.
- **Neck, giblets, gizzard, & liver** - Remove from cavities.

Either:

- Place in bottom of pan with additional water to bake with turkey if using a roaster pan

or

- Boil on stovetop in separate pan in 2 quarts water with half a cup each of chopped onion & celery, salt/pepper for 30-35 minutes or until meat flakes off bone.

***Pick meat off neck bone & place all contents in container marked **neck broth**. Bring to church with turkey (this is for dressing!).

- Place turkey **breast-side up** on a flat rack in a shallow roasting pan or in a roaster. Turn the wings back to hold the neck skin in place. Brush or spray skin lightly with vegetable or cooking oil for best appearance.
- May insert an oven-safe meat thermometer deep into the lower part of the thigh without touching the bone.
- Place the turkey in the oven.
- When the turkey is about $\frac{2}{3}$ done, loosely cover breast & top of drumsticks with a piece of foil to prevent overcooking.
- **Turkey is done** when the temperature with a meat thermometer is **165° F in breast** or **180° F in thigh**.

Regular Oven (325*)	
Weight	Cook Time
9-18lbs	3-3.5 hrs
18-22lbs	3.5-4 hrs
22-25lbs	4-4.5 hrs

Convection Oven (325*)	
Weight	Cook Time
10-18lbs	2-2.5 hrs
18-22lbs	2.5-3 hrs
22-25lbs	3-3.5 hrs

Dried Bread for Dressing - Have **dried** bread at the church by 10 AM on the Saturday (the day before) of the dinner.

Drying Bread (2 Methods):

*Bread can be prepared **several days ahead** and stored in the original bread bags or Ziplock bags.*

Method 1 – Drying by Oven or Air-fryer (**Preferred for food safety & decreased moisture content. ***)

- **Oven**—1) Tear/cut bread into small pieces (~ ½ to 1- inch); 2) place on a baking sheet/pan in a single layer or on a drying rack placed in/on a baking pan; 4) set oven to the lowest setting (150*-250°F); 4) bake for 35-45 minutes or until dry (flipping pieces on the baking sheet during drying).

Do not allow bread to darken beyond light golden in color. It should not be burnt or dark brown.

- **Air-fryer** – 1) Tear/cut bread into small pieces (~1/2 to 1 inch); 2) place in air-fryer in a single layer; 3) set air-fryer to 200*-300°F; 4) air-fry for 35-45 minutes or until dry, tossing every few minutes.

Do not allow it to darken beyond light golden. Bread should not be burnt or dark brown.

Method 2 – Staling (Air Drying)

- Place bread slices on cooling racks for up to 3 days; cut into ~ ½ to 1-inch cubs; return to bread bags or Ziplock bags.

References*:

[Why Dry Bread and Stale Bread Aren't the Same Thing | Cook's Illustrated \(americastestkitchen.com\)](https://www.americastestkitchen.com/why-dry-bread-and-stale-bread-arent-the-same-thing/)

[How to Oven-Dry Bread for Thanksgiving Stuffing \(serious-eats.com\)](https://www.serious-eats.com/how-to-oven-dry-bread-for-thanksgiving-stuffing/)

<https://www.chefsresource.com/how-do-you-dry-out-bread/>

Celery – Have celery + cooking liquid to church by the end of the day Saturday of Dinner.

- 1) Wash celery well; 2) cut stalks into ¼-inch coarse dice; 3) place in pot with about 1 inch of water to cover; 4) cook until fork tender.
- Allow to cool and place celery and liquid in a container.
- **Have to the church by the end of the day, Saturday of the weekend of Turkey Dinner.**

Cranberry Gelatin/Jell-O Salad - **Pick up containers beginning the Sunday before the Turkey Dinner and return to church by 10 AM on the day of the Dinner.**

8 – 3oz packages of cherry or cranberry gelatin/Jello	36 oz crushed pineapple (do not drain)
2- 15 oz can chopped cranberries	2 cup finely chopped celery
8 cups hot/boiling water	2 cup chopped nuts (pecans or walnuts)
8 cups cold water	

Combine gelatin, chopped cranberries, and boiling water in a large bowl. Stir until gelatin is thoroughly dissolved. Add cold water and pineapple. Refrigerate to gel, stirring occasionally. When the mixture begins to gel, add nuts and chopped celery. Pour the mixture into the 4-oz cups provided, cover with lids, and refrigerate.