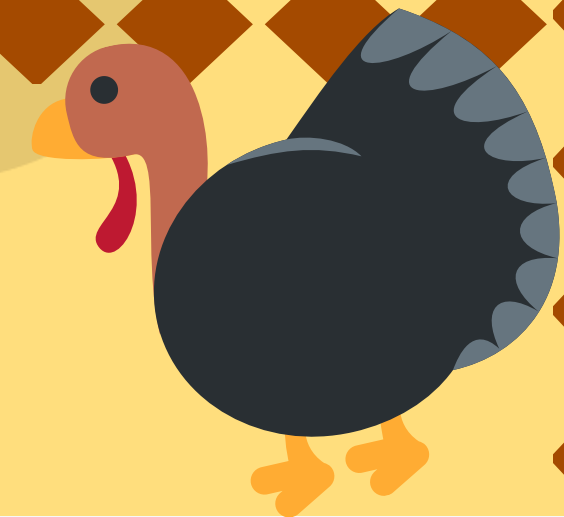


It's Turkey Time!



SAFETY TIPS FOR COOKING YOUR THANKSGIVING TURKEY

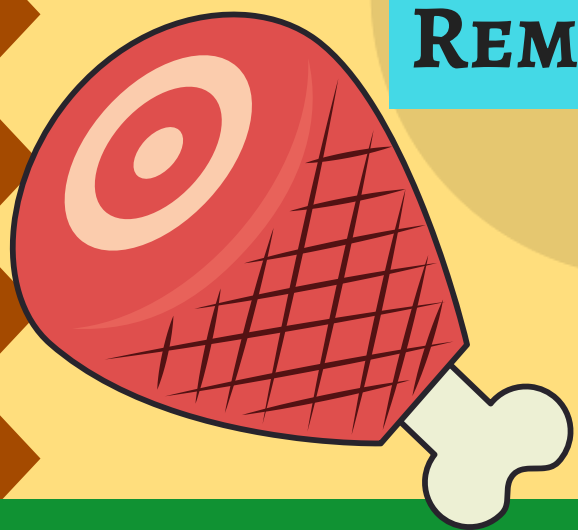
Thawing

REFRIGERATOR THAWING: THIS IS THE RECOMMENDED METHOD, ALLOW ONE DAY FOR EACH 4-5 LBS OF WEIGHT.

COLD WATER THAWING: KEEP TURKEY IN ITS' ORIGINAL WRAPPING, ALLOW 30 MINUTES OF DEFROSTING PER POUND AND CHANGE THE WATER EVERY 30 MIN.

MICROWAVE THAWING: USE THE DEFROST FUNCTION, REMOVE OUTSIDE WRAPPING AND ALLOW 6 MINUTES PER POUND. COOK IMMEDIATELY AFTER THAWING.

REMEMBER: IT'S NOT RECOMMENDED TO WASH YOUR TURKEY PRIOR TO COOKING.



Cooking

YOUR BIRD IS NOT SAFE UNTIL IT REACHES **165 DEGREES F**.

YOU CANNOT TELL A TURKEY IS DONE BY ITS COLOR.

CHECK 3 DIFFERENT PLACES: THICKEST PART OF BREAST, INNERMOST WING, AND INNERMOST THIGH.



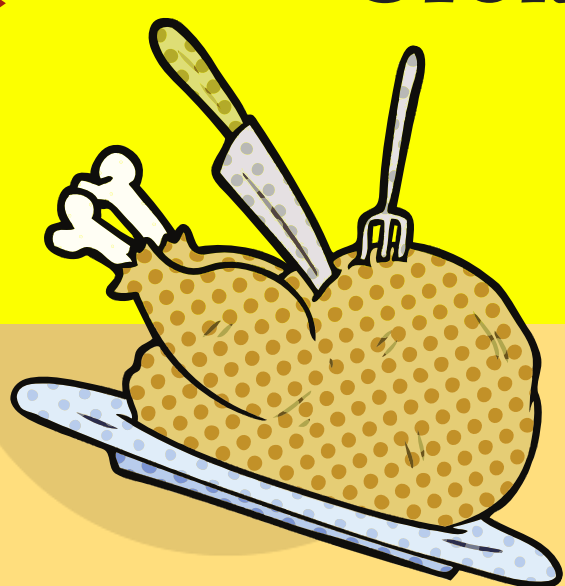
Storing

REFRIGERATE WITHIN **2 HOURS**.

STORE TIGHTLY WRAPPED IN SMALL PORTIONS AT 40 DEGREES F.

LEFTOVERS SHOULD BE USED UP IN **3 DAYS**.

YOU CAN **FREEZE LEFTOVERS FOR 2-6 MONTHS**.



Reheating

OVEN: THAW IN COLD WATER & THEN REHEAT IN THE OVEN.

IN A HURRY? USING A SAUCEPAN OR THE MICROWAVE ARE GOOD OPTIONS.



REGARDLESS OF HOW YOU REHEAT,

YOUR TURKEY NEEDS TO REACH 165 DEGREES F.