



DRYDEN TURKEYS

Free range bronze turkeys

Cooking Instructions for Whole Turkeys & Turkey Crowns



For best results, remove your turkey from the fridge 2 hours before cooking, to allow it to reach room temperature.

Preheat your oven to 180°C (160° fan) Gas 4/5. For an Aga, use closest to these temperatures.

Cooking Times for Whole Birds & Crowns:

Weight	2 - 3 kg	3 kg	4 kg	5 kg	6 kg	7 - 8 kg	9 - 11 kg	12 kg
Roasting Time	1 hour	1 ½ hours	1 ¾ hours	2 hours	2 ¼ hours	2 ¾ hours	3 hours	3 ¼ hours
Resting Time	30 mins	30 mins	1 hour	1 hour	1 hour	1 hour	1 hour	1 hour

Note: For larger turkeys: After 3 hours, check every 10 minutes with the thermometer.

Using Your Thermometer:

Our turkeys cook quicker than a standard commercial turkey, and all ovens vary, so using a thermometer helps ensure no cooking errors! We recommend cooking your turkey to **65 degrees centigrade**.



Halfway through the recommended cooking time, push the needle of the thermometer into the thickest part of the breast meat, being careful not to touch the bone. If it's not at **65 degrees centigrade**, check every 10 minutes until the desired temperature is reached. Alternatively, you can test whether your turkey is ready by inserting a fork or skewer into the deepest part of the thigh to see whether the juices run clear.

PLEASE DO NOT PUT YOUR THERMOMETER IN THE OVEN.

How to cook your Dryden Bronze Whole Turkey:

1. Place your turkey **BREAST DOWN**, in your roasting tin and season. Place the giblets around the bird and add 500ml of water to the tin (only add 250ml for a turkey under 3kg). **We recommend you do not stuff the cavity of the bird or cover in foil.**
2. Halfway through the cooking time, turn the turkey over so it is breast side up, and season with salt and pepper. Then, cut through the legs and breast with a knife (as pictured) to allow the thighs to cook.
3. To avoid disappointment do not overcook your turkey; **use the thermometer** to check your turkey regularly.
4. Once the thermometer reaches **65 degrees centigrade**, remove the turkey from the oven. **We recommend you do not cover the bird in foil, or it may sweat and continue cooking.**
5. Allow your bird to rest for **30 to 60 minutes** before carving. If you wish, you can use the meat juices and the giblets to make the most wonderful turkey gravy. Just make sure you skim off any excess fat!



How to cook your Dryden Bronze Turkey Crown:



1. Place your turkey **BREAST UP**, in your roasting tin and season with salt and pepper. Place the giblets around the bird and add 500ml of water to the tin. **We recommend you do not stuff the cavity of the bird or cover in foil.**
2. To avoid disappointment do not overcook your turkey; **use the thermometer** to check your turkey regularly.
3. Once the thermometer reaches **65 degrees centigrade**, remove the turkey from the oven and rest. **We recommend you do not cover the bird in foil, or it may sweat and continue cooking.**
4. Allow your bird to rest for **30 to 60 minutes** before carving. If you wish, you can use the meat juices and the giblets to make the most wonderful turkey gravy. Just make sure you skim off any excess fat!

Please note: Our cooking instructions are a guide only. All ovens are different, and your oven may reduce the cooking time. In doubt, regularly check the turkeys temperature with your thermometer.