

About 2J's Fresh Turkeys

Make sure to check your turkey the night before you plan to cook it. This will ensure that you have enough time to prepare it for the oven.

2J's fresh cage-free turkeys are fresh and have never been frozen. However, your turkey might feel firm and cold, and may be coated with a thin crust of ice.

This is because after the turkeys are processed they are chilled in ice water prior to being bagged. After they have been bagged the birds are held in refrigeration as cold as possible without freezing.

The chilling process and ice crust help to keep the turkeys from spoiling, since they are all natural with no preservatives.

In order to remove the crust, keep your turkey in its bag, place in the sink, and submerge in cold water. Change the water every 30 minutes until crust is removed. This could take up to a couple of hours.

Remove your turkey from its bag and place it in the sink. Run cold water over the turkey for about 5 minutes, using your hands to massage the skin and break up any residual ice.

For more information about cooking instructions, products or recipe visit us online at www.2jsfreshmarket.com.

Pumpkin Pie Recipe

Ingredients:

1 15oz can Farmer's Market Pumpkin
3/4 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. sea salt
1 14oz can sweetened condensed milk
2 eggs, slightly beaten
1 9", deep dish pie shell

Directions:

Mix pumpkin and spices together. Add remaining filling ingredients. Mix slowly just until thoroughly mixed, and then pour into pie shell.

Bake at 425 degrees F. for 15 minutes, then reduce temperature to 350 degrees F. for an additional 35-40 minutes.

Thoroughly cool pie before serving.
Serves 6-8

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How to Cook Your 2J's Holiday

Fresh Turkey

Turkeys are the traditional main course for your Thanksgiving Dinner.

2J's fresh turkey's are locally raised cage free at the Milford Hutterite Colony near Wolf Creek, MT.

They have not been administered any antibiotics or growth hormones. These turkey's are fresh and have never been frozen.

5 Steps to the Perfect Turkey

What you need:

- 1 (16 to 18 pound) fresh turkey
- A roasting pan and rack (flat or v-shaped)
- An internal probe thermometer
- Cooking oil or spray
- Aluminum foil

For the brine:

- 1 cup kosher salt
- 1/2 cup light brown sugar
- 1 tablespoon black peppercorns
- 1 gallon water or vegetable stock
- 1 gallon cold water
- 5 lbs of ice
- Cooler or 5-gal bucket large enough to hold turkey

For the aromatics:

- 1 red apple, sliced
- 1/2 onion, sliced
- 1 head of garlic, top cut off
- 1 cup water
- 4 sprigs rosemary
- 6 leaves sage

For the rub:

- 1 stick unsalted butter
- 2 Tbls fresh sage, minced
- 2 tsp ground black pepper
- 1 tsp sea salt

Directions:

Step 1: Prep turkey

The night before you'd like to eat:

Because our birds are not frozen there is no need to thaw your turkey. In order to remove the crust, keep your turkey in its bag, place in the sink, and submerge in cold water. Change water every 30 minutes until crust is removed. This could take up to 3 hours.

Take your turkey out of its bag and place it in the sink. Remove innards. Run cold water over the turkey for about 5 minutes, using your hands to massage the skin and break up any residual ice.

Step 2: Brine turkey

Although not required, we recommend brining to keep your turkey moist through the cooking process. Brining before roasting your turkey helps it absorb moisture and retain it as it cooks. This will add lots of juicy flavor to your bird.

Combine the water or vegetable stock, salt, brown sugar, peppercorns, in a large stock pot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

Combine the brine, water and ice in the cooler or 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.

Step 3: Add aromatics

The day you're going to eat:

Remove the bird from brine and rinse inside and out with cold water. Discard the brine. Place the bird on roasting rack inside a roasting pan and pat dry with paper towels.

Combine the apple, onion, garlic, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. This will start to open up the flavors.

Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Don't overstuff, allow the aromatics room to breathe. Tuck the wings underneath and tie legs together if necessary.

Step 4: Turkey Rub

Mix herbs and seasonings into a softened stick of butter. Use your hands to evenly distribute the butter all over the turkey. You can even lift the skin and smear butter under it as well.

Step 5: Cooking the turkey

Preheat the oven to 500 degrees F.

Fold a large piece of aluminum foil into a triangular shape that will completely cover the breast meat. Fit this triangle over the breast meat of your bird and then remove it and spray with cooking oil. Set foil aside.

Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Remove bird from the oven and reduce the oven temperature to 350 degrees F. Place aluminum foil triangle over the breast meat and insert a probe thermometer into thickest part of the breast, making sure to avoid bone. Set the thermometer alarm (if available) to 160 degrees F. A 16 to 18 pound bird should require a total of 2 1/2 to 3 hours of roasting (cooking times may vary).

When the thermometer reaches 160 degrees F, remove turkey from oven, and loosely tent with aluminum foil. Let the bird rest for at least 20 minutes before carving. The internal temperature will continue to rise an additional 5 to 10 degrees. After the turkey has rested carve and enjoy.

