



# Celebrate WITH TURKEY

from our farms to your table



## Turkey tips

Get the right size and  
roasting time for your turkey



## Recipes

Top tastes from Granny's  
Own Chef Jason Wortzman

# TURKEY TIPS

## THE RIGHT SIZE

Cook 1 lb turkey per guest, or 1.5 lbs per guest to ensure leftovers.

## SAFE THAW

**Refrigerator:** This method is recommended if you have the time. Simply place whole turkey on a tray on a bottom shelf in refrigerator. Allow 5 hours per pound (10 hours/kg) to thaw.

**Cold water:** Place whole turkey in a large container and cover completely with cold water. You must change the water at least every hour. Allow 1 hour per pound (2 hours/kg).

## ROASTING TIME

Turkey Weight	Unstuffed in Oven	Stuffed* in Oven	Barbecue (Unstuffed)
Roasting Temperature	325°F (160°C)	325°F (160°C)	Medium Heat
6 - 10 lbs (3.0 - 4.5 kg)	2 ½ - 3 hrs	3 - 3 ½ hrs	1 ½ - 2 ¼ hrs
10 - 16 lbs (4.5 - 7.0 kg)	3 - 3 ½ hrs	3 ½ - 4 hrs	2 ¼ - 3 hrs
16 - 22 lbs (7.0 kg - 10.0 kg)	3 ½ hrs - 4 hrs	4 - 4 ½ hrs	3 - 3 ½ hrs

\* Chef Jason prefers to cook his stuffing on the side. An unstuffed turkey will cook faster, more evenly and come out juicier.

# Proud <sup>OF</sup> OUR ROOTS

**Granny's is one of Canada's last remaining farmer-owned poultry cooperatives-owned by Granny's farmers for over 50 years.**

Farming is close to our hearts. Many of us were raised on the farm, instilled with Granny's values of quality, expertise and respect for our flocks. We eat what you eat, and we take great pride in carrying on Granny's tradition of bringing healthy, natural products from the family farm to your family's dinner table.







Serves  
4-6



Prep Time  
15 min

## Niçoise Salad with Roast Turkey

### Salad

- 2 cups | 500 ml ... Granny's roasted turkey, chilled and sliced
- 2 cups | 500 ml ... baby romaine hearts (2-3 hearts)
- 1 cup | 250 ml ..... green beans, cut and blanched
- 6..... baby potatoes, cut in half and boiled
- 4..... eggs, hard boiled and quartered
- 1 cup | 250 ml ..... cherry tomatoes, halved
- 1/2 cup | 125 ml ... Niçoise or Calamata olives

### Dressing

- 1/3 cup | 85 ml..... olive oil
- 2 tbsp | 30 ml ..... white wine vinegar
- 2 tsp | 10 ml..... grainy mustard
- 1 tsp | 5 ml..... honey
- 1 tbsp | 15 ml..... shallot, minced
- 1 tsp | 5 ml..... fresh thyme
- To taste ..... salt & pepper

### Directions

1. Arrange romaine hearts on a platter.
2. Whisk dressing ingredients in a bowl.
3. Mix green beans, baby potatoes, eggs, cherry tomatoes and olives in a bowl with 3/4 of dressing and arrange on platter.
4. Add sliced roasted turkey to platter.
5. Drizzle remaining dressing over salad and serve.



A light fresh meal to make  
for any indulgence.





**Serves**  
4-6



**Prep Time**  
15 min



**Cooking Time**  
6 hrs

# Cajun Slow Cooker Cornbread-Stuffed Turkey Roast with Collard Style Spicy Greens

## Ingredients

- 1 ..... Granny's Slow Cooker Turkey Roast with Cornbread Stuffing
- 4 strips..... thick bacon, diced
- 1 cup | 250 ml..... red onion, diced
- 1 tbsp | 15 ml..... garlic, diced
- 1/4 cup | 60 ml..... homemade or low sodium turkey or chicken stock
- 1/4 tsp | 1.25 ml ... cayenne pepper
- 1/2 tsp | 2.5 ml ... oregano
- 1/4 tsp | 1.25 ml ... ground black pepper
- 1/4 tsp | 1.25 ml ... ground white pepper
- 2 cups | 500 ml ... baby spinach, chopped
- 2 cups | 500 ml ... baby kale, chopped

## Directions

1. Over medium heat, sauté bacon in a frying pan. Add onion and garlic and cook until onions are soft and bacon is lightly browned. Add stock to pan and bring to a simmer.
2. Pour mixture into slow cooker.
3. Place roast on top of mixture. Sprinkle spice rub packet over roast along with cayenne pepper, oregano, black pepper and white pepper.
4. Cook on low setting for a minimum of 6.5 hours. When finished, switch slow cooker setting to warm.
5. Remove roast and set aside.
6. Using a ladle or large spoon, skim froth from the mixture and discard (approx. 1/4 cup). Mix spinach and kale and place roast back on top set slow cooker on high for 20 minutes.
7. Stir sauce and serve with sliced roast.





Serves  
4-6



Prep Time  
15 min



Cooking  
Time  
6 hrs

## Coconut Curry Slow Cooker Turkey Roast

### Ingredients

- 1 ..... Granny's Slow Cooker Turkey Roast
- 2 tbsp | 30 ml ..... butter
- 3 cups | 750 ml ..... onion, sliced
- 1 tbsp | 15 ml ..... garlic, finely chopped
- 2 tbsps | 30 ml ..... ginger, finely chopped
- 2 tsp | 10 ml ..... cumin, ground
- 2 tsp | 10 ml ..... coriander seed, ground
- 1 tsp | 5 ml ..... crushed red chillies
- 1/4 tsp | 1.25 ml ... cloves, ground
- 1/4 tsp | 1.25 ml ... cinnamon, ground
- 1/2 tsp | 2.5 ml .... salt
- 1-400 ml can ..... coconut milk
- 1 tsp | 5 ml ..... turmeric

### Directions

1. Heat butter over low-medium heat in a heavy bottomed pot and brown onions slowly, stirring until they turn golden brown.
2. Add garlic, ginger, ground cumin, ground coriander seed, red chillies, cloves, cinnamon and salt. Continue stirring for 5 minutes.
3. Add coconut milk to mixture. Stir and simmer for 5 minutes.
4. Place turkey roast in slow cooker. Cover with sauce and sprinkle turmeric over top.
5. Cook on low setting for a minimum of 6.5 hours. When finished, set slow cooker to warm.
6. Remove roast and cover with foil to keep warm.
7. Using a ladle or large spoon skim froth from the mixture and discard (approx. 1/4 cup).
8. Place sauce in a blender and puree.
9. Serve with sliced roast.





**Serves**  
See Page 2 for  
serving size.



**Prep Time**  
10 min



**Cooking  
Time**  
2.5-5 hrs

## Whole Roasted Turkey with Greek Marinade

### Ingredients

1 whole ..... Granny's turkey, fresh or thawed  
1/2 cup | 125 ml ... olive oil  
2 tbsp | 30 ml ..... garlic, finely chopped  
1/4 cup | 65 ml ..... lemon juice, freshly squeezed  
2 tbsp | 30 ml ..... dried oregano  
2 tbsp | 30 ml ..... Italian parsley, chopped  
1 1/2 tsp | 7.5 ml ..... sea salt  
1/2 tsp | 2.5 ml .... cracked black pepper

### Directions

1. Preheat oven to 350°F (177°C) (convection oven) or 375°F (190°) in a (regular oven).
2. Place turkey on wire rack in large roasting pan.
3. Mix olive oil, garlic, lemon juice, oregano, parsley, salt and pepper in a bowl to make marinade.
4. Pour marinade over turkey lifting skin from breast and thighs and try to get as much marinade on the meat as possible. Put any extra marinade inside the cavity and on outside skin.
5. Let turkey sit in fridge for 30 minutes.
6. Cover the top of the bird loosely with foil for the first 1-2 hours of cooking depending on the size of the bird.
7. A meat thermometer should read 170°F or 77°C when the bird is done or you can cut into the joint between the thigh and the leg when you think it is done. The juices should run clear and the bone shouldn't be red in colour.





**Serves**  
4-6



**Prep Time**  
15 min



**Cooking Time**  
30 min

# Turkey Enchiladas

## Ingredients

3 cups | 750 ml.....shredded roast turkey meat  
1 - 127 ml can.....green chilies  
1 bunch.....green onions, chopped  
2 1/2 cups | 625 ml ...Jalapeño Monterey Jack Cheese, grated  
2 1/2 cups | 625 ml ...tomato sauce  
1 tsp | 5 ml.....oregano  
1/2 tsp | 2.5 ml .....cumin, ground  
1/4 tsp | 1.25 ml .....cloves, ground  
8 - 10 inch .....flour tortillas

## Directions

1. Preheat oven to 177°C.
2. In bowl combine tomato sauce, oregano, cumin and cloves.
3. In another bowl mix the turkey, chilies, onions and 3/4 of the grated cheese.
4. In a 10 x14 inch roasting pan pour in 1/8 of an inch of tomato sauce on the bottom.
5. Place equal amounts of turkey mixture into the center of each tortilla and roll them.
6. Place filled tortillas into roasting pan and pour remaining tomato sauce on top.
7. Sprinkle with remaining 1/4 of grated cheese and bake for 30- 40 minutes. Serve hot.







**Serves**  
6-8



**Prep Time**  
15 min



**Cooking Time**  
45 min

## Turkey Minestrone

### Ingredients

1 lb | 450 g..... Granny's boneless, skinless turkey breast, cubed  
1 tbsp | 15ml..... olive oil  
1/2 cup | 125 ml ..... onion, diced  
1 cup | 250 ml..... carrots, diced  
1/2 cup | 125 ml ..... celery, diced  
4 cups | 1 liters ..... homemade or low sodium turkey or chicken stock  
1 - 796 ml can..... diced tomatoes  
1 - 540 ml can ..... red kidney beans, drained and rinsed  
2 cups | 500 ml ..... water  
1/2 cup | 125 ml ..... macaroni  
1 tbsp | 15ml..... fresh parsley, chopped  
1 tsp | 5 ml..... fresh oregano, chopped  
To taste ..... sea salt  
To taste ..... black pepper, freshly ground  
4 tbsp | 60 ml..... Parmesan cheese, freshly grated

### Directions

1. Sauté turkey, onions, carrots, and celery in oil until onion is soft and turkey is cooked.
2. Add chicken or turkey stock, diced tomatoes, red kidney beans and water. Bring to a simmer.
3. Add macaroni. Simmer until carrots are soft and macaroni is cooked.
4. Remove 2 cups of the soup and puree in a blender until smooth. Return it to the soup.
5. Add fresh parsley and oregano.
6. Season with salt and pepper. Serve with freshly grated Parmesan cheese.

All recipes courtesy of Chef Jason Wortzman  
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