

Original Market Basket Recipes

Wild Mushroom Stuffing

- 3 cups assorted sliced wild mushroom (Portobello, Chanterelle, Shiitake)
- 3 cloves crushed garlic
- 2 tsp. butter
- 1 cup red wine
- 1 cup chopped celery
- ½ tsp. fresh sage, chopped
- ½ tsp. fresh thyme, chopped
- 2 tsp. fresh parsley, chopped
- 2 cups dry bread crumbs
- 2 cups chicken stock
- 2 eggs
- salt & pepper to taste

Turkey Gravy

- turkey giblets, neck, liver
- 2 cups onions, chopped, large pieces
- 1 cup celery, chopped, large pieces
- 1 cup carrots, chopped, larger pieces
- 2 tsp. fresh thyme, chopped
- 3 bay leaves
- 2 cups dry white wine
- 1 cup flour
- 1 ½ cups water

Place giblets, neck, liver and all chopped vegetables around turkey before placing in oven. Follow roasting instructions. When turkey is done, remove from pan and strain pan drippings into a pot. Place pot on medium heat and deglaze with white wine. Bring to a boil. Blend flour and water together. Whisk flour mixture into pot with drippings, mixing slowly until thickened, only add enough flour to mixture as is needed. Cook gravy for 15 minutes. Season with salt & pepper to taste.



Customer Favorites - Available for pick-up in store

- | | |
|----------------------------|------------------------|
| Green Beans Almondine | Stuffed Acorn Squash |
| Home-style Mashed Potatoes | Glazed Carrots |
| Whipped Sweet Potatoes | Candied Sweet Potatoes |
| Butternut Squash Soup | Cranberry Walnut Ring |
| Molded Cranberry & Walnuts | Corn Bread Stuffing |
| Bread Stuffing | Wild Mushroom Stuffing |
| Sausage Stuffing | |

The Market Basket is Proud to Offer
A Full Line of All Natural Turkeys, Bone-In Turkey Breasts
and Poultry Products including the following:

Specialty Poultry Products

Chicken | Roasting Chickens | Ducks
Cornish Hens | Geese | Turducken
Boneless Magret Duck Breast

On the Wild Side

Farm Raised Game:
Venison | Rabbit | Buffalo

Check with our Meat Department for Availability



MarketBasket.com



Share your Thanksgiving dinner with us by tagging us on Instagram and Facebook or by reviewing us on Google or Yelp!

Franklin Lakes
813 Franklin Lake Road
Franklin Lakes, NJ 07417
(201) 891-2000

Mon.-Sat. 7am-7pm
Sun. 7am-5:30pm

Wyckoff
300 Sicomac Avenue
Wyckoff, NJ 07481
(201) 891-1212

Mon.-Fri. 8am-5pm
Sat. 8am-4pm
Sunday Closed



Market Basket™

Turkey and Poultry Products



Preparations and Roasting Instructions
Original Market Basket Recipes

Call (201) 891-2000
or Stop In to Order
Your All Natural or
Organic
Thanksgiving Turkey

“Treat Yourself & Taste the Difference”

POULTRY AS NATURE INTENDED with OLD FASHIONED FLAVOR GOODNESS

Since the opening of the Market Basket in 1960, we have been known as a leader in high-quality, gourmet specialties. In keeping with this tradition, The Market Basket is proud to offer All Natural Poultry Products from a small, family-owned & run farm located in the heart of Pennsylvania. Valley Belle Sensenig Turkey Farm uses a balanced method of traditional and modern farming methods to raise its poultry. The result is all natural poultry grown to full potential for superior tasting. Always fresh & never frozen, from the farm to your table, you will taste the difference.

ALL NATURAL

- Fed an All-Vegetable Diet
- No Animal By-products are Used
- Never Fed Growth Hormones
- All Natural, No Preservatives Added

A HAPPY BIRD IS A HEALTHY BIRD

- The family owned farm, in Lancaster County, Pennsylvania has been specializing in raising turkeys since 1948.
- Provided with fresh air, clean water and room to roam free, these turkey are meatier with more muscle and less fat.
- Fed grains, corn & soybeans that are grown on the same farm.
- Raised chemical-free

PREPARING YOUR WHOLE FRESH TURKEY for ROASTING

- 1) Make sure all equipment, materials and utensils used for preparation of your turkey or poultry product are clean. We recommend using hard plastic or acrylic cutting boards for preparation of all poultry products. Wash hands thoroughly with hot soapy water before and after handling.
*Proper and safe food handling practices for turkey and poultry products are essential. Review the instructions displayed on the original wrapping.
- 2) From your fresh turkey, remove the giblets found in the body or neck cavity. You may wish to use them for stock, stuffing or gravy. Rinse the turkey well, inside and out, and pat dry with paper towels. Gravy Hint: Place giblets, necks and liver into a roasting pan with turkey while cooking. See our turkey gravy recipe, which is included.
- 3) If you plan on stuffing your turkey, place the stuffing into the body and neck cavity of the bird **RIGHT BEFORE GOING INTO THE OVEN.** Never stuff poultry ahead of time.
- 4) Lightly rub the outside of the turkey with a mixture of ½ cup of melted butter, salt & pepper to taste.

To Remove Leg and Thigh: hold drumstick with fingers and gently pull leg and thigh away from body. Cut through the joint joining the leg and thigh to backbone. Separate drumstick and thigh by cutting down through the joint. *To Carve Breast:* Cut into white meat parallel to wing. Make a deep cut into the breast to the body parallel to and as close to the wing as possible. To slice white meat, begin at front starting halfway up the breast, and cut thin slices of white meat down to the cut made parallel to the wing. The slices will fall away from the turkey as they are cut to this line.

ROASTING YOUR WHOLE FRESH TURKEY

- 1) Preheat oven to 325°F
- 2) Place turkey breast side up on a flat rack in a roasting pan.
- 3) Place turkey in the oven and baste every hour with 1 cup water, stock or white wine. Roast until the internal temperature of the turkey reaches 165°F on a meat thermometer. To measure temperature, insert thermometer 2/3 of the way into the thickest part of the breast. The thermometer will display the temperature. Tent turkey with aluminum foil if too much browning occurs; this will also keep the turkey moist. When the turkey is done, juices should run clear not pink.
- 4) When cooking is complete, remove from oven and allow to stand for 15-30 minutes prior to carving. If the turkey is stuffed, remove the stuffing before carving.

RECOMMENDED ROASTING TIMES

Unstuffed:

- 10-20 lb. Turkey- Roast from approximately 15 minutes per pound
20-30 lb. Turkey- Roast for approximately 12 minutes per pound

Stuffed:

- Add an extra 20 minutes to overall roasting time. Periodically check turkey due to fluctuations in oven temperature.