

THANKSGIVING FAQ



1. How does the "just add water" brine kit work?

- Empty the contents of your brine kit into a large pot and add 1½ gallons water.
- Heat and stir until the salt and sugar are dissolved. Do not boil.
- Remove from heat and add 1½ gallons cold water.
- Chill the brine until it is completely cold (at least 5 hours in the fridge) before submerging your turkey.
- Store the bird completely submerged in brine and under 40°F for about 24 hours.
- For more information, check the full brining video at <https://vimeo.com/462698671>

2. Will the fresh, never frozen turkey I got today spoil before Thanksgiving?

No. These all-natural, pastured birds were clucking in open pasture just before they arrived at the Goose. If covered and stored at proper refrigerated temperatures, these turkeys should be unspoiled and prime for cooking even until the weekend after Thanksgiving. Otherwise, freeze your turkey for longer storage.

3. When/Where can I pick up my turkey order?

We'll have your order ready on the day you selected when you placed your order. This information is also included in your order confirmation email. If you don't see the email, be sure to check in spam. See you soon! [Goose the Market: 2503 N Delaware St Indianapolis](#)

4. Will my turkey weigh exactly what I want it to?

Check out the weight range estimates listed for turkey sizes on the [online order page](#) and choose the best fit for your party. These turkeys are still gobbling on open pasture until right before you pick up your order. Free range birds raised all naturally on pasture means Mother Nature is in control of precise weights, though farmers and butchers do our very best to accommodate weight requests.

5. How big a turkey do I need? Should I get a turkey breast or a whole turkey?

Since the turkey's weight includes the inedible bones, we generally estimate at least a pound and a half per serving. Oh, and leftovers: don't forget to plan for leftovers!

6. How many minutes per pound should I roast my whole bird?

Weight of Bird	Roasting Time (Unstuffed)	Roasting Time (Stuffed)
10 to 18 pounds	3 to 3-1/2 hours	3-3/4 to 4-1/2 hours
18 to 22 pounds	3-1/2 to 4 hours	4-1/2 to 5 hours
22 to 24 pounds	4 to 4-1/2 hours	5 to 5-1/2 hours
24 to 29 pounds	4-1/2 to 5 hours	5-1/2 to 6-1/4 hours

These times are estimates. Accuracy depends upon the temperature of the meat when it went into the oven, how many times you open the oven door, and the consistency of the oven temperature.

Let your turkey come to room temperature (about 1 hour) and warm your oven to 375°F. Roast the bird for about 20 minutes then lower oven temperature to 325°F.

Bake until skin is a light golden color then cover loosely with foil. During last 45 minutes of baking, remove the foil to finish browning skin. Basting isn't required but promotes even browning. When the turkey is done, remove it from the oven and allow to stand loosely covered with tin foil for 20-30 minutes before carving. This allows the juices to redistribute throughout the meat and makes for easier carving.

The only true test for doneness is the temperature of the meat (not the color of the skin or juices). The turkey is done when the thigh meat reaches an internal temperature of 165°F. To get an accurate reading, be sure that your thermometer is not touching the bone.

7. How do I roast my turkey breast? Check out <https://www.gordonramsay.com/gr/recipes/turkey-breast-and-gravy/>

8. How do I reheat my SMOKED turkey/breast? Check out <https://www.goosethemarket.com/heatyourmeat>

9. I ordered Goose's side dishes – how do I heat them up? Check out <https://www.goosethemarket.com/heatyourmeat>

10. Why are these turkeys more expensive than commodity turkeys and where does my money go?

The cost of raising these all-natural turkeys is significant. Although they are on open pasture and allowed to forage, changes in the weather can leave little for their pickings at crucial times. These same weather conditions also cause a price increase for the all-natural feed provided to sustain the turkeys.

The price that customers pay at Goose covers the farmers' cost of raising the turkeys, staff to serve customers, and proper refrigerated storage and delivery before distribution. So when a Goose turkey appears on the bill, a very small portion of the tab helps cover a local business' operating expenses while the majority goes to the nearby farmer and their team who raise their birds without cutting costs by abusing the animals, the land, or farm workers.

Although it's financially cheaper for everyone--the farmer, the butcher, and the customer--to purchase commodity turkeys, we'd all be getting exactly what we paid for: animals raised in cramped, unhealthy conditions with disrespectful and devastating effects to our local economy, our environment, and even our taste buds. Providing a Goose turkey for friends and family around the Thanksgiving table benefits every link from the fork to the farm. Thank you for your support, always and especially this year!