



Empower. Entertain. Educate.

Thanksgiving Turkey Preparation



HOW TO CHOOSE

Fresh or frozen? Big or small? We can help you choose the right turkey for your next gathering with our how-to [video](#).

HOW TO THAW

What's the best way to thaw your turkey? Let us show you how with our [video](#). We also have instructions on how to thaw other Butterball® products.

HOW TO ROAST

Our most tried and true way of cooking turkey requires no special tools. Learn how to roast a variety of Butterball® products in a regular or convection oven, with our how-to [video](#) and instructions.

HOW TO STUFF

Stuffing is a favorite around the holidays, but it's important to consider food safety when you stuff your turkey. We can show you the proper method with our how-to [video](#).

HOW TO CHECK FOR DONENESS

Is the turkey done yet? You may have heard of lots of different ways to check. But there's only

one way to be sure: using a meat thermometer to check the temperature. How to [video](#).

HOW TO CARVE

The final touch to a delicious meal is the way you carve the turkey. Don't be intimidated! We can show you the easiest way to carve with our how-to [video](#).

HOW TO INJECT A TURKEY

Looking to add flavor this Thanksgiving? Try injecting your turkey with a favorite marinade - it's simple, easy and provides great flavor. How to [video](#)

HOW TO DEEP FRY

This cooking method gives you amazingly delicious results, but it's important to follow instructions carefully when using a deep fryer. View our [instructions](#) for both electric and propane fryers.

HOW TO BRINE

Brining can give your turkey a completely different, and delicious flavor. Let us show you how to do it with our brining [recipes](#).