- Since 1973, this grower-owned company, based in **Marshall, Minnesota** has been deeply invested in providing high-quality, healthy, nutritious turkey straight from our Midwestern farms to your family's table
- **All-Natural Turkey** – No artificial ingredients or preservatives for pure, wholesome taste. *(can contain up to 6% retained water)*
- **Premium Grade A Quality** – Expertly processed to ensure superior flavor, tenderness, and appearance.
- **Ready to Cook** – Perfect for roasting, smoking, or brining for a juicy, golden-brown finish.
- Our other partners & co-packers (Cooks Pride, Country Day, Rosebud)

From the start, the mission of Turkey Valley Farms has been to produce the best live birds and processed turkey products in the industry. Our state-of-the-art producer farms are owned and operated by people who care as much about quality as you do. Each and every turkey product that goes out the door to our customers is the best it can be. We believe delivering consistent quality is the only way to do business. WWW.TURKEYVALLEYFARMS.COM

To **determine the cooking time for a turkey**, consider the following guidelines based on weight a nd cooking method:

- **Roasting**:
- For an unstuffed turkey, cook for about **13-15 minutes per pound** at 325°F (163°C).
- For a stuffed turkey, cook for about **15-17 minutes per pound** at the same temperature.
- **Smoking**:
- Smoking times can vary, but generally, allow about **30-40 minutes per pound**.
- **Deep Frying**:
- Deep fry for about **3-4 minutes per pound**.
- **General Guidelines**:
- An 8-12 pound turkey typically takes **2.5 to 3 hours** to roast, while a 14-18 pound turkey may take **3.75 to 4.25 hours**.