

# **WILSON'S TURKEYS**

in

**FARMER'S CO-OPERATIVE MARKET**

4th and Yamhill, Portland

## **TURKEY by the PIECE**

Best results will be obtained by BRAISING, although when the turkeys are very fat, some parts can be roasted in an uncovered roaster, skin side up, similar to roasting whole turkey. Use roaster, frying pan, deep-well cooker, pressure pan, or wrap in aluminum foil. Braise: Salt, flour, brown in fat, add enough water for steam, and cover.

Time used will be 2-3 hours (pressure cooker, 30-45 min. at 15 lbs.) depending on the size and age of the turkey.

## **TURKEY STEAKS**

Remove skin and bones from breast meat. Slice crossgrain  $\frac{1}{4}$ - $\frac{1}{2}$ " thick. Dip in egg (optional) flour, salt, brown slowly in fat. Steam 30-45 minutes.

## **DRESSING**

Use your favorite dressing recipe. Cook in frying pan, adding more moisture than specified. If desired, dressing can then be baked in oven for 30 minutes.