

Thanksgiving Holiday Dry Bean Recipes Moist Turkey Tips

Thanksgiving is a time for family, friends, and food. And what's a Thanksgiving feast without turkey? But cooking a moist turkey can be tricky. That's why we've put together this guide with all the tips you need to cook a moist and delicious turkey.



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★★★★★ 5 out of 5

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Tips for Cooking a Moist Turkey

1. **Start with a fresh or thawed turkey.** Frozen turkeys can take days to thaw, so it's important to plan ahead. If you're using a frozen turkey, be sure to thaw it in the refrigerator for at least 24 hours per 5 pounds.
2. **Brine the turkey.** Brining is a great way to add flavor and moisture to your turkey. To brine your turkey, dissolve 1 cup of kosher salt in 1

gallon of water. Submerge the turkey in the brine and refrigerate for 12-24 hours.

3. **Roast the turkey at a low temperature.** The lower the temperature, the less likely the turkey is to dry out. Roast the turkey at 325 degrees Fahrenheit for the best results.
4. **Use a meat thermometer.** The best way to ensure that your turkey is cooked through is to use a meat thermometer. Insert the thermometer into the thickest part of the thigh, without touching the bone. The turkey is done when the internal temperature reaches 165 degrees Fahrenheit.
5. **Let the turkey rest before carving.** Once the turkey is cooked, let it rest for 30 minutes before carving. This will allow the juices to redistribute, resulting in a more moist turkey.

Dry Bean Recipes

In addition to our tips for cooking a moist turkey, we've also included some of our favorite dry bean recipes to help you round out your Thanksgiving meal.

- **Three Bean Salad:** This salad is made with three types of beans (black beans, kidney beans, and pinto beans), corn, tomatoes, and onions. It's a refreshing and healthy side dish that's perfect for Thanksgiving.
- **Black Bean Soup:** This soup is made with black beans, corn, tomatoes, and spices. It's a hearty and flavorful soup that's perfect for a cold winter day.

- **Refried Beans:** Refried beans are a classic side dish that's easy to make. They're made with pinto beans that are mashed and fried with spices. Refried beans are perfect for topping tacos, burritos, or enchiladas.

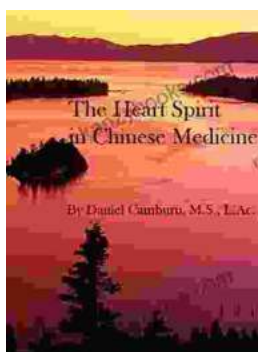
We hope that these tips and recipes will help you to cook a delicious and memorable Thanksgiving meal.



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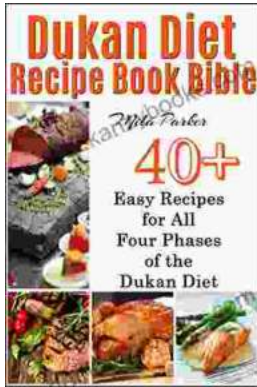
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