



HIGGINSONS
of GRANGE

HIGGINSONS
CHRISTMAS COOKING
GUIDE





How to cook the perfect Christmas turkey

Place your turkey, breast side down in a large roasting tin (cooking breast side down until the last 30-45 mins keeps the breast meat lovely and succulent whilst the brown meat cooks evenly). If you do this there is no need to use butter or bacon to cover your turkey.

Quarter a peeled onion, apple and any other root vegetables of your choice and place them in the body cavity of the turkey. If you wish to stuff your turkey, fill the neck cavity only with your forcemeat and then recalculate the total cooking time to include the weight of your forcemeat.

To ensure a perfectly cooked Turkey, use the pop-up timer included. Insert the timer in the middle of one of the breasts (without it touching any bone).

Sprinkle your turkey with salt & pepper and cover it with foil.

Cooking Instructions for Whole Turkey/ Turkey Crown in a Conventional or Fan Oven

Pre-heat the oven to the starting temperature of 230°C /Gas Mark 8, and cook for the first 30 minutes (or for the first hour if the bird is over 5kg), and then lower the oven to the roasting temperature of 190°C /Gas Mark 5 for the rest of the cooking time. Total cooking time is normally approximately 30-35minutes per kg. Approximately half an hour before the full cooking time is reached, remove the foil and turn the bird over so the breast bronzes.

Cooking Instructions for a Turkey Breast Roast in a Conventional or Fan Oven

Pre-heat the oven to the starting temperature of 230°C /Gas Mark 8, and cook for the first 20 minutes, and then lower the oven to the roasting temperature of 190°C /Gas Mark 5 for the rest of the cooking time. Total cooking time is normally approximately 50 minutes per kg. Approximately half an hour before the full cooking time is reached, remove the foil and turn the bird over so the turkey bronzes.

How to check that your turkey is cooked

Your turkey will be ready when the juices run clear when tested with a fork (plunge into the deepest part of the thigh on whole turkeys), or when your pop-up cooking timer has popped.

Weight	Full Cooking Time
4kg	2hrs 35 mins
5kg	2hrs 55 mins
6kg	3hrs 15 mins
7kg	3hrs 40 mins
8kg	4hrs
9kg	4hrs 25 mins
10kg	4hrs 45 mins
11kg	5hrs





How to cook the perfect Christmas Goose

When buying your goose, allow approximately 1kg per person. To prepare the goose, always dry the bird well and stand on a rack (trivet) in the roasting tin. To extract surplus fat and create crispy skin, prick lightly every 30 minutes.

Cooking Instructions for a Goose in a Conventional or Fan Oven

Pre-heat the oven to the starting temperature of 220°C /Gas Mark 7, and cook for the first hour, and then lower the oven to the roasting temperature of 190°C /Gas Mark 5 for the rest of the cooking time. Total cooking time is normally approximately 40 minutes per kg. For an extra crisp skin, brush with a little thin honey 20 minutes before the end of cooking time. To check whether your goose is cooked, insert a fork where the leg joins the body - the juice must be colourless not pink.

How to cook the perfect roast beef

When buying your beef joint, ensure you get the right amount of meat. A boneless beef joint of 1.5 - 2kg gives 6 good portions.

Cooking Guidelines for Roast Beef

With the oven at 190°C (Gas Mark 5), allow 25 minutes per lb, plus 20 minutes extra for medium-rare beef. For medium beef, allow 30 minutes per lb, plus 20 minutes extra. For well done beef, allow 30 minutes per lb, plus 30 minutes extra. Tip: Cook joints with a natural fat with fat side uppermost, add a little fat to lean joints. Baste during cooking or use covered roasting tin.

How to cook the perfect gammon

When buying your uncooked gammon joint, check if it is dry cured or uncured according to your preference. (Only if it has been dry cured would you need to soak the joint in a pan of water overnight to remove saltiness). To ensure you get the right amount of meat, allow a 3lb/ 1.5kg joint to feed 6 people.

Cooking Guidelines for Roast Ham

Put your joint in a large pan of cold water, or a mixture of cold water and either cider, ginger ale or cherry cola. Add any flavorings that you like such as cinnamon, bay leaves or brown sugar. Heat and simmer for 20-25 minutes per lb (450g), plus 20 minutes extra. Drain and leave to cool. Remove the top layer of skin but leaving the fat. Proceed to glaze if you wish. Once cooked, the joint can be glazed, or glazed later. To glaze your Ham, make shallow cuts in a neat design in the fat. Brush the fat with a glaze (a mix of maple syrup and coarse grain mustard is good) and then wrap foil loosely around the lean part. Heat for 20 minutes at 180°C.

