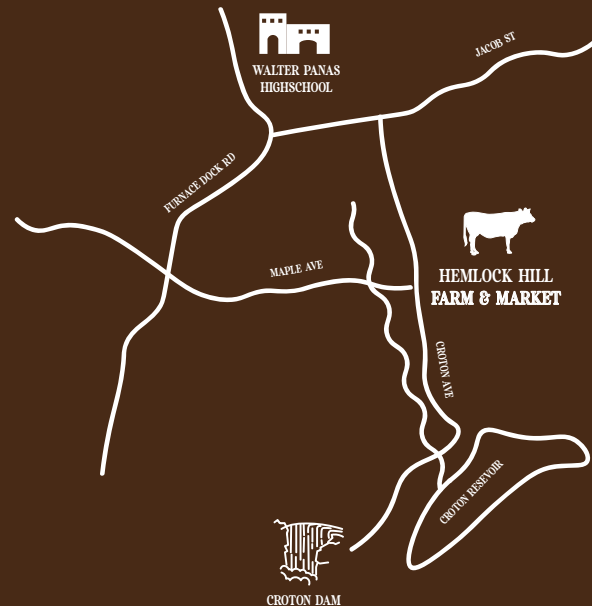


OUR FARM

Hemlock Hill Farm is dedicated to providing fresh food to the community. We take great pride in growing our animal's hormone & antibiotic free. Our Red Heritage & Barred Rock Chickens are free range and fed all natural-grains from New York and Connecticut State. Our Black Angus Cattle have a unique grass-fed, grain-fed diet that gives our meat production a special, delicious taste and texture. More importantly, the grain is provided under a partnership with Captain Lawrence Brewery, established in Pleasantville, NY. Together, we work towards sustainability and shrinking our carbon footprint.

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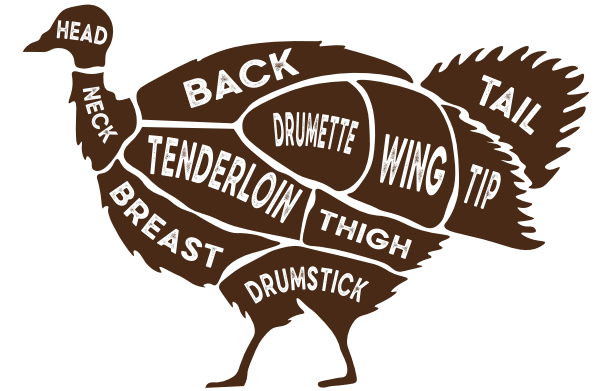


500 CROTON AVE
CORTLANDT MANOR, NY

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HAPPY *Thanksgiving*



Recipes from our table, to yours

OPEN 7 DAYS A WEEK
ALL YEAR ROUND

Pasture-Raised Meats

BEEF ♦ LAMB ♦ CHICKEN ♦ PORK
DUCK ♦ GOAT ♦ RABBIT ♦ TURKEY

All of our meat is butchered fresh on the farm!

EST 1939



♦ **HEMLOCK HILL** ♦

Farm & Market

Cooking Farm Fresh Turkey

INGREDIENTS

Whole turkey	1 Apple
Kosher salt	2 Carrots
Pepper	2 Onions
Rosemary	3 Celery Stalks
Thyme	
Sage	

PREPERATION

****Important Notes ****

Account for 10-12 minutes per pound for unstuffed turkeys and 13-15 minutes for stuffed. Fresh turkeys cook faster than store-bought due to the absense of preservatives & antibiotics. Internal temp should read between 150-160 degrees if using a thermometer.

1. Preheat oven to 350 degrees. Remove giblets from cavity and save for stock.
2. Wash the turkey thoroughly with cold water inside and out. Sprinkly the entire bird with salt (kosher salt if you have it). If you are stuffing the turkey, you should do so in the chest cavity now.
3. If not, you may want to fill the cavity with some aromatics for flavor. You can also fill with quartered onions, apples, chopped celery, and carrots.
4. Tie the legs together and tuck the wings under the back to prevent them from burning.
5. Arrange the bird breast side up on a roasting pan. Brush the skin with melted butter.
6. Baste your turkey often with pan juices.

TROUBLESHOOTING

1. If the bird is getting too brown, cover with tin foil for remainder of cooking time.
2. If the bird is done but the stuffing is not, remove the stuffing and place in a buttered casserole dish and continue cooking.
3. If using a convection oven, your turkey will cook in almost half the time. Cover it tightly with foil after initial browning period. Baste well.
4. When turkey is done, place it on a platter or carving board and let rest for 20 min to hold natural juices. If you carve right away you will lose a lot of the juices and meat will be dry.

Hemlock Hill Farm Gravy

INGREDIENTS

Turkey neck	4 Cups of water
Giblets	2 tbls flour
1 Onion	Salt & pepper
2 Bay leaf	4 tbls butter
2 Celery stalks	3/4 cup milk
1 Carrot	

1. While turkey is roasting, make the gravy.
2. Place the neck and giblets in sauce pan with 4 cups of water, onions, celery, carrots and bay leaf
3. Bring broth to a boil, reduce to simmer until giblets are tender. Drain reserving broth & giblets. Discard neck & aromatics
4. Just befor carving turkey. Make roux; Butter, flour, milk
5. Slowly add the roux to pan juices to desired consistency
6. Salt & pepper to taste
7. Finely dice giblets and add to gravy (optional)

Preparing Goose or Duck

Prepare the goose or duck in the same manner as the turkey. Remove the giblets. Wash with cold water. Salt the whole bird. With a fork, pierce the skin (not the meat). This will help the skin crisp and allow the excess fat to drainout during cooking. Tie legs together, and stuff if desired. Cook breast up at 350 F for 12-15 minutes per lb.

For gravy use same directions as turkey.

*Fruit stuffings and glazes go especially well with duck or goose.

