

HEATING INSTRUCTIONS:

FESTIVE OVEN ROASTED TURKEY

Since appliances vary, these instructions are guidelines only.

Pack Size: approximately 4.5 to 5.4kg (10-12lbs) Whole Turkey, serves 6-8 people

CONVENTIONAL OVEN:

In-A-Dash:

1. Pre-heat oven to 375°F (190°C).
2. Remove turkey from refrigerator and remove from the bag.
3. Place turkey on cutting board and slice to desired size pieces, removing all bones.
4. Place pieces in roasting pan, cover with foil and place in the oven.
5. Cook for approximately 30 minutes to 1 hour until thoroughly hot (165°F/74°C). Ovens may vary in temperature.
6. Remove and serve.



HEAT AND CARVE:

1. Pre-heat oven to 375°F (190°C)
2. Remove turkey from refrigerator and remove from the bag
3. Place a wire rack in a roasting pan. Add 1/2 cup (125 mL) of water in the bottom of the roasting pan.
4. Place turkey breast side down, cover with foil and place in the oven.
5. Cook for approximately 2 hours 30 minutes to 3 hours 30 minutes, until thoroughly hot (165°F/74°C). For the last 10 minutes turn turkey over to breast side up and remove foil to crisp skin. Ovens may vary in temperature.
6. Remove, carve and serve.

FESTIVE OVEN ROASTED TURKEY

For your safety, follow these safe handling instructions. Individual appliances vary; these are guidelines only. Product is cooked when internal temperature of 165°F (74°C) is reached.

Pack Size: approximately 1.4kg (3.1lbs) turkey breast roast, serves 3-5 people

CONVENTIONAL OVEN:

1. Pre-heat oven to 375°F (190°C).
2. Remove roast from plastic film, keeping the netting intact.
3. Place fresh or thawed roast in a roasting pan.
4. Roast turkey for 1 hour per kg or until the internal temperature reaches 165°F (74°C)
5. Remove from the oven and let sit for 10 minutes before serving.



FESTIVE OVEN ROASTED PORCHETTA

For the best eating experience, remove netting before reheating.

Pack Size: approximately 1.4kg (3.1lbs) turkey breast roast, serves 3-5 people



OVEN (RECOMMENDED):

Whole Roast - preheat oven to 325°F (162°C). Place roast in a pie pan or similar casserole, cover with parchment and loosely with foil and place in oven for one hour or internal temperature reaches 160°F (71°C).

STOVE TOP:

Preheat sauté pan with bacon drippings (olive oil or butter will suffice). Slice roast while cold then add to pan and reheat over medium heat until golden on edges and flip and let continue cooking until both sides are just golden.

MICROWAVE 1200W:

Slice cold roast and arrange on microwave oven proof platter. Cover plate with saran wrap and allow for steam to escape. Set to high for 2 minutes. If desired temperature is not reached, continue heating in 30 second increments.

SMOKER OR BBQ:

Arrange the whole roast on desired cooking utensil. Bring smoker to lowest setting and roast up to 2 hours or until internal temperature reaches 160°F (71°C).