

PRIME TIME



BUTCHER

TURKEY COOKING INSTRUCTIONS

10-12 lbs.	2½ hours
12-14 lbs.	3 hours
14-16 lbs.	3½ hours
16-18 lbs.	3½ hours
18-20 lbs.	3½ hours
20-22 lbs.	4 hours
22-24 lbs.	4½ hours
24-26 lbs.	5 hours
26 + lbs.	5½ - 6 hours

Note: Convection oven cooking times are a 1/3 less than above

1. Pre-heat oven to 400°F and Season turkey.
2. If desired, add onions, carrots and celery around your bird.
3. Add turkey stock.
4. Cover turkey breast with aluminum foil.
5. Put turkey in the oven and lower your temperature to 350°F.
6. Cook according to the above chart.
7. Forty-five minutes prior to the turkey being ready, remove the foil so the turkey browns.
8. A meat thermometer inserted between the thigh & the drumstick should reach 160°F.
9. Strain pan dripping and add to our gravy or make you own.

If you are stuffing the turkey, add an additional 20-30 minutes to your cooking time.

What do I do with the turkey stock?

- Choose a roasting pan that has a rack to lift the whole turkey, bone-in breast or boneless breast off the bottom of the pan.
- Place any desired vegetables around the roast. The most popular are cut-up onions, carrots and celery.
- Now pour the turkey stock into the bottom of the roasting pan.
- Roast for the desired amount of time.
- Strain pan drippings from the vegetables and add to the gravy.

*Tip: No Thermometer? Don't know if you turkey is finish cooking?
Your turkey is ready to eat if a large BBQ fork inserted into the thigh
should come in and out without much resistance.*

RE-HEATING INSTRUCTIONS

ROASTED CORNBREAD & APPLE, APRICOT SAUSAGE STUFFING

1. Place stuffing in a baking dish and cover with aluminum foil.
2. Preheat the oven to 325°.
3. Heat 30 to 45 minutes for an average size baking pan. For deeper or larger pans increase heating time accordingly.
4. Internal temperature should read approximately 160°.
5. If desired, remove foil covering the stuffing to brown the top for the last 10-15 minutes.

CARROT SOUFFLE

1. Preheat the oven to 325°.
2. Cover souffle with aluminum foil and heat for 20-25 minutes.
3. If desired, remove foil covering the stuffing to brown the top for the last 8-10 minutes.

ROASTED YUKON POTATO WEDGES

1. Preheat the oven to 325°.
2. Place potatoes on a baking tray.
3. Heat for 25-35 minutes or until potatoes are crispy.
4. Optional: finish at 400° for 3–4 minutes for extra crunch.

MASHED SWEET POTATOES & PLAIN OR GARLIC MASHED

1. Preheat the oven to 325°.
2. Place potatoes in a baking dish. For sweet potatoes, Cover potatoes with mini marshmallows.
3. Heat for 20-25 minutes or the internal temperature is approximately 140 degrees.

MAC & CHEESE

1. Preheat the oven to 325°.
2. Place mac & cheese in a baking dish.
3. Heat for 20-25 minutes or the internal temperature is approximately 140 degrees and the top is golden brown.

SAUTEED BROCCOLI

1. Preheat the oven to 325°.
2. Place broccoli or spinach in a baking dish. If you don't want broccoli or spinach to brown on top, cover with aluminum foil.
3. Heat for 20-25 minutes or the internal temperature is approximately 140 degrees.

CORNBREAD

1. Preheat the oven to 325°.
2. Heat for 10-12 minutes or until warmed through.

GRAVY

1. Place in a saucepan which will allow for stirring. Heat over low heat to avoid burning. Heat until the gravy reaches 160°.

BONE-IN SPIRAL HAM OR BONELESS SLICED & TIED HAM

1. Remove B/I Spiral Ham from the oven 20-30 minutes before you are going to heat it. This will ensure your ham heats evenly
2. Preheat your oven to 325°.
3. Place your ham in a deep baking dish with a rack and pour 1/2 an inch of water to bottom of pan.
4. Place ham on its side on a rack. Glaze ham with included glaze.
5. Heat for 45 Minutes to 1 hours. Glazing ham every 15-20.

COOKED LEMON DILL SALMON

1. Preheat oven to 275°F.
2. Place salmon on a baking dish or foil-lined tray.
3. Add a splash of water, broth, or olive oil over the top.
4. Cover loosely with foil to trap steam.
5. Heat for 12–15 minutes, or until warmed through (internal temp ~130°F).

WARMING COOKED BONELESS TURKEY BREAST

1. Our Herb-Roasted Sliced Turkey Breast is fully cooked, expertly sliced, and packaged in an oven-safe aluminum tray with a small amount of turkey stock to help keep the meat moist and flavorful while reheating.
2. Preheat your oven to 325°F.
3. Keep the turkey in its original aluminum tray, along with the turkey stock provided. There is no need to add additional liquid.
4. Cover the tray tightly with aluminum foil to lock in moisture and prevent the sliced turkey from drying out.
5. Place the covered tray in the oven and heat for approximately 25–35 minutes, or until the turkey reaches an internal temperature of 165°F.
6. Remove from the oven and let rest for 5 minutes, keeping the tray covered to retain moisture.
7. Serve and enjoy! Spoon some of the warm turkey stock over the slices before serving for extra moisture and flavor.

Please Note: PLEASE NOTE: These reheating instructions are intended as guidelines only. Oven temperatures and heating times may vary. We recommend using a meat thermometer to ensure the turkey reaches an internal temperature of 165°F. Avoid overheating, as this may cause the turkey to dry out and affect its overall quality.