

OVEN-READY TURKEY COOKING INSTRUCTIONS



**Please read these instructions carefully. Please note, every oven is different, and you will need to have a thermometer handy, as cooking times may vary. You should also know if your oven has any hot spots.*

APPROXIMATE COOKING TIMES ARE AS FOLLOWS:

- **12-16 lb = 3 ½ hours**
 - **16-20 lb = 3 ½ to 4 hours**
 - **20-24 lb = 3 ½ to 4 hours**
-

1. Bring your turkey to room temperature. This can take 2 to 3 hours, depending on the size.
1. Pre-heat your oven to 325°.
2. Remove all packaging and garnish. Place turkey in a large roasting pan. Add the provided turkey stock.
3. Place turkey in the middle oven rack.
4. Begin checking the turkey's temperature about halfway through the estimated cooking time. No basting is needed, as we inject turkeys with tons of flavor beforehand!
5. When the breast temperature registers 150°, pull from the oven and tent entire bird with foil. Let it rest for 30 minutes.
6. As the meat rests, the turkey will continue to cook. The breast temperature should eventually register 165°, and the thigh should register 175°. If it is still under temperature, put back into the oven for another 20-30 minutes (depending on size of bird). If needed, tent foil over the breast meat to prevent overcooking. Pull from oven, tent with foil and allow turkey to rest again.
7. Remove turkey from pan to carve. Pour all the pan drippings into a colander and strain. Allow the fat to separate, then ladle off as much of the fat as you can. Whisk the strained pan drippings into your gravy for added flavor.