

Fried Turkey

- Remove your precooked turkey from the packaging when ready to cook.
- Keep your turkey refrigerated until ready to cook.
- Place turkey on a rack in a roasting pan. Optionally add water or stock into the bottom of the pan. Wrap in foil. This will keep your turkey moist.
- When checking the temperature, insert a meat thermometer so the tip is centered in the turkey breast, but does not touch fat or bone.
- Pre-heat oven to 325 degrees.

Approximate total cooking Time of 2 - 2 ½ hours is an estimate for a whole turkey. Half turkey total cooking time is 45 – 60 minutes. Use a meat thermometer.

- Remove foil and increase oven temperature to 400 degrees for you desire crispier skin. 15-20 minutes. You should start this when the turkey temperature is approximately 140 degrees
- Rely on the thermometer as your most precise tool to ascertain the turkey's doneness. The ultimate thermometer reading should reach 140 degrees. While the USDA recommends a temperature of 165 degrees, it's worth noting that our turkey was initially cooked to this temperature, and adhering to it during reheating may result in a drier texture. However, the decision ultimately rests with you.
- Let the turkey stand for 15 minutes before carving.
- Carve and enjoy.

Nueske's Ham

- Remove your fully cooked ham from packaging.
- From Nueske:
 - Gently warming to retain moisture. Pre-Heat oven to 275F. Cover with foil and heat 20 minutes per pound until internal temperature is 120F.
- Serve and enjoy.

Oven Turkey

- Remove your precooked turkey from the packaging when ready to cook. This turkey is spatchcocked.
- Keep your turkey refrigerated until ready to cook.
- Place turkey on a rack in a roasting pan. Optionally add water or stock into the bottom of the pan. Wrap in foil. This will keep your turkey moist.
- When checking the temperature, insert a meat thermometer so the tip is centered in the turkey breast, but does not touch fat or bone.
- Pre-heat oven to 325 degrees.

Approximate total cooking time of 1 hr. 15 min. to 1 hr. 45 min. is an estimate for a whole turkey. Half turkey total cooking time is 45 – 60 minutes. Use a meat thermometer.

- Remove foil and increase oven temperature to 400 degrees for you desire crispier skin. 15-20 minutes. You should start this when the turkey temperature is approximately 140 degrees
- Rely on the thermometer as your most precise tool to ascertain the turkey's doneness. The ultimate thermometer reading should reach 140 degrees. While the USDA recommends a temperature of 165 degrees, it's worth noting that our turkey was initially cooked to this temperature, and adhering to it during reheating may result in a drier texture. However, the decision ultimately rests with you.
- Let the turkey stand for 15 minutes before carving.
- Carve and enjoy.

Gravy | Soup

- Place in a pot or skillet.
- Heat on low/medium, stirring often until simmering
- Transfer to serving dish
- Serve and enjoy.

Turkey Breasts

- Plain breast or rolled stuffed breast. These are raw and not previously cooked.
- Preheat oven to 375 degrees.
- Remove from packaging and place turkey on a rack in a roasting pan. Optionally add water or stock into the bottom of the pan.
- When checking the temperature, insert a meat thermometer so the tip is centered in the turkey breast.
- Roast the turkey for 2 to 2 ½ hrs. or until the internal temperature reaches 155 degrees.
- Optional basting the turkey breast every 30 minutes with pan juices
- Optional, increase oven temperature to 400 degrees for crispier skin for 15-20 minutes. Start this process when the turkey breast is 140 degrees
- Let rest for 15 minutes this will allow the temperature to rise to USDA 165 degrees in the breast.
- Carve, Serve and enjoy.

Sides | Stuffings

- Preheat your oven to 350 degrees
- Reheat in aluminum packaging or transfer to an oven safe dish or pan.
- Cover with foil to help retain moisture and prevent the top from drying out
- Reheat for approximately 20-30 minutes. The exact time will depend on other variables so check periodically.
- Optionally stirring gently halfway through the reheating will promote even reheating
- Optionally if you desire a crispy top remove the foil and turn up the oven to 400 degrees for 5 -10 minutes
- Serve and enjoy.

Rolls | Whipped Butter

- Remove your Honey whipped butter 30 to 60 min before serving
- Preheat your oven to 350 degrees. Place rolls on a baking sheet. Optional brush tops with the Honey whipped butter
- Reheat for 7-10 min or until desire warmth
- Transfer to serving dish. Serve and enjoy.

Cooking Oven Turkey

- Remove your fresh turkey from the packaging when ready to cook.
- Let come to room temperature 1 hr. before roasting.
- Place turkey on a rack in a roasting pan. Optionally add water or stock into the bottom of the pan. Wrap in foil. This will keep your turkey moist. Optionally add butter under the skin or additional seasoning if desired.
- When checking the temperature, insert a meat thermometer so the tip is centered in the turkey breast, but does not touch fat or bone.
- Pre-heat oven to 325 degrees.
- Spatchcocked Pre-heat to 400 degrees reduce to 350 degrees after 30 minutes.

Pound Range	Cooking Range Whole	Cooking Range Spatchcocked
6 to 8 half turkey		35 min. to 45 min.
12 to 14	2.5 hrs. to 3 hrs.	72 min. to 84 min.
14 to 16	3 hrs. to 3.5 hrs.	84 min. to 95 min.
16 to 18	3.5 hrs. to 4 hrs.	95 min. to 108 min.
18 to 20	4 hrs. to 4.5 hrs.	108 min. to 120 min.
20 to 22	4.5 hrs. to 5 hrs.	120 min. to 132 min.
22 to 24	5 hrs. to 5.5 hrs.	132 min to 144 min.

- Optionally bast turkey every 30 minutes with pan juices.
- Rely on the thermometer as your most precise tool to ascertain the turkey's doneness. The USDA recommends a temperature of 165 degrees, you should remove 10 degrees before desired temperature as it will rise that amount while resting.
- Let the turkey stand for 20 – 30 minutes before carving.
- Carve and enjoy.