



### **Instructions for Roasting a Stew's Marinated Turkey**

- Preheat the oven to 400° F
- Remove plastic cover
- Place turkey on middle rack in oven.
- Cook for ½ hour to brown the outside of the turkey.
- Reduce oven temperature to 375° F, for the remainder of cooking time.
- Baste the bird every 30 minutes. Each time the oven door opens, it increases your roasting time by 5 minutes. You may cover the breast & wings with foil to keep them moist.
- Approximate roasting times:
  - 3 ½ hours – medium turkey
  - 4 ½ hours – large turkey
- Temperature should read 165° F in the deepest part of the thigh.
- After roasting, let the turkey stand for 30 minutes and you will have a juicer turkey.
- Using the instructions at right to carve your turkey.

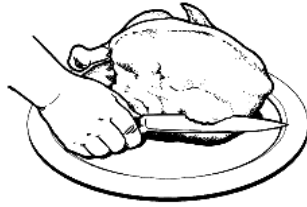
### **Instructions for Reheating a Stew's Pre-cooked Turkey**

- Our pre-cooked turkeys should be placed in the oven with a ¼ inch of chicken broth in the bottom of the pan to keep moist.
- Make a loose tent with foil.
- Place in a 325°F oven and cook for about 2 hours.
- Remove foil & baste with butter & season with salt and pepper.
- Continue to roast until the deepest part of the thigh reaches an internal temperature of 165°F
- Remove from pan
- Allow to rest 15 minutes before carving
- ENJOY

## **How to Carve Your Turkey**

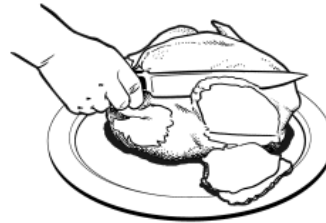
### **# 1 Use a Good, Sharp Knife**

A sharp carving knife cuts thinner, more even slices & won't shred the tender meat.



### **# 2 Make a Long, Deep Base Cut**

After the turkey is done, cool the roasted turkey for 15 minutes before carving to make the meat firmer and easier to slice. Remove and set aside the turkey legs. Make a long, deep (to the bone) horizontal "base cut" into the breast just above the wing.



Slice down vertically through the breast to the "base cut" to release perfect, even slices. It's that easy ~ enjoy !

### **Other Reheating Instructions:**

#### **Reheating Stews spiral sliced half & whole hams**

We suggest serving at room temperature, but may be reheated in 300°oven until warm, ½ to 1 hour.

#### **Reheating our vegetable side dishes**

We suggest reheating in the microwave for 4 ~ 6 minutes, depending on oven.

#### **Roasted Filet Mignons**

We do not recommend reheating the Filet. Eat at room temperature.