

## **THANKSGIVING ENTRÉE HEATING INSTRUCTIONS**

### **FULLY PREPARED ROASTED WHOLE TURKEY**

Preheat Oven to 300 degrees. Heat Covered. Carved Whole turkey will take approx. 45-60 minutes. Heat to approx. 150 degrees, which feels very warm to touch or your desired eating temperature is reached. Your roasted turkey is fully cooked. Do not overheat to prevent from drying out your turkey. Uncover & serve with our creamy Turkey Gravy.

### **ROASTED BONE IN TURKEY BREAST**

Preheat oven to 275 degrees. Carved turkey breast will take approx. 45 minutes, and uncarved will take approx. 1 ½ hours. Heat to approx.. 160 degrees, which feels very warm to touch. Your roasted turkey is fully cooked. Do not overheat to prevent from drying out your turkey. Uncover & serve with our Turkey Gravy

### **TURKEY BREAST SLICES IN GIBLET GRAVY**

Preheat oven to 300 degrees. Place aluminum pan in oven, leaving the lid on to prevent dryness. Begin heating at 1- 1 ½ hours before your serve time. Depending on the quantity of meat. Heat the fully prepared breast slices to 160 degrees, which feels very warm to touch. *For best results: Work the hot gravy throughout the breast slices halfway thru the heating process to evenly heat the breast slices.*

Uncover & Serve

### **SMOKED TURKEY & TURKEY BREAST**

Preheat oven to 275 degrees. Heat covered for approx.. 1 hour and 15 min. for a carved turkey, and 2-2 ½ hours for an uncarved turkey. Carved turkey breast will take approx.. 45 min., and uncarved will take approx.. 1 ½ hours. Your smoked turkey is fully cooked. Do not overheat to prevent from drying out your turkey. Uncover and serve with the dipping sauce.

### **DEEP FRIED TURKEY & TURKEY BREAST**

Preheat oven to 275 degrees. Put a light coat of peanut oil over the top of turkey (you may NOT use all of the oil). Heat uncovered for approx.. 1 hour and 15 min. for a carved turkey & 2-2 ½ hours for uncarved turkey. Carved turkey breast will take approx.. 45 min. and uncarved will take approx.. 1 ½ hours. Heat approx. 160 degrees, which feels very warm to touch. Your deep fried turkey is fully cooked. Do not overheat to prevent from drying out your turkey. Uncover and serve with the dipping sauce.