



Tip Top Turducken “How To”:

To **Defrost**, you can simply thaw your Turducken in the refrigerator **for 3-4 days**. (It's a solid piece of meat)

Low Temperature Cooking - Conventional Oven (Most Popular Method)

Preheat the oven to 250 degrees Fahrenheit. Place the bird on a rack and put it in an oven pan and set it in the center of the oven and bake until internal temperature exceeds 175 degrees Fahrenheit. Cooking Time: **Internal temperature is the best indicator**. As long as it takes for the internal temperature to exceed 175 degrees Fahrenheit is how long it takes for your Turducken to cook. Please allow approximately 30-45 minutes per pound. A 15 pound Turducken can take up to 8 hours.

Note: There's no need to baste or cover with foil, although many of our customers do prefer to have their Turducken covered in foil the first 2-5 hours of cooking. If the bird is not elevated on a rack, accumulated drippings may need to be removed from the pan every few hours so the lower portion does not deep fry in oil.

High Temperature Cooking - Conventional Oven

Preheat the oven to 350 degrees Fahrenheit. Place the bird on a rack and put it in an oven pan, or if you don't have a rack- cut up a couple of carrots, onions and celery and put it in the oven pan then place your Turducken on top of the veggies, add some white wine and water and set in the center of the oven and bake until the internal temperature exceeds 175 degrees Fahrenheit.

Cooking Time: **Internal temperature is the best indicator**. As long as it takes for the internal temperature to exceed 175 degrees Fahrenheit is how long it takes for your Turducken to cook. Please allow 15-25 minutes per pound. A 15 pound Turducken can take up to 6 hours.

Note: Using a high temperature method, we recommend basting the Turducken during its roasting time every 30-45 minutes to keep it nice and moist. Use the drippings mixed with water and/ or white wine or other basting liquid of your choice.

IMPORTANT NOTES:

Your Turducken is fragile when hot. This bird has no bone structure to hold its shape. Be sure to keep it on or in its cooking container. Remove the Turducken **CAREFULLY** from the oven, cover immediately in foil and allow it to rest for at least 30 minutes before moving and serving. Meanwhile, you may want to make some gravy with some of the drippings. With strong spatulas inserted underneath (remember there are no bones to support the birds structure), carefully transfer the Turducken to a serving platter or cutting board. Remove the stitching by pulling one end of the twine while holding the Turducken and present it to your guests before carving. The best way to carve a Turducken is to cut down the center of the breast (splitting breasts in two), then slice crosswise down each breast for nice slices that don't fall apart.

Guten Appetit!