

## **PALATINE**

333 W NORTHWEST HWY  
PALATINE, IL 60067

847-358-3820 | FAX 847-358-9199



## **BARRINGTON**

227 N NORTHWEST HWY  
BARRINGTON, IL 60010

847-382-0835 | FAX 847-382-0845

## **FRESH WHOLE TURKEY**

- **Allow turkey to come to room temperature for 2 to 3 hours prior to roasting**
- Place turkey breast side up on a roasting rack
- Roast foil covered turkey in a preheated oven at 325 degrees
- Remove foil for the last 30 minutes for final browning
- Turkey is done when a meat thermometer is inserted into the thickest part of the thigh and it reads 175 degrees
- Let the turkey rest 30 to 40 minutes while you are heating up the side dishes

### **UNSTUFFED**

10 lbs to 12 lbs — 2¾ to 3 hours  
12 lbs to 14 lbs — 3 to 3¾ hours  
14 lbs to 18 lbs — 3¾ to 4¼ hours  
18 lbs to 20 lbs — 4¼ to 4½ hours  
20 lbs to 24 lbs — 4½ to 5 hours  
24 lbs to 30 lbs — 5 to 5¼ hours

### **STUFFED**

10 lbs to 12 lbs — 3 to 3½ hours  
12 lbs to 14 lbs — 3½ to 4 hours  
14 lbs to 18 lbs — 4 to 4¼ hours  
18 lbs to 20 lbs — 4¼ to 4¾ hours  
20 lbs to 24 lbs — 4¾ to 5¼ hours  
24 lbs to 30 lbs — 5¼ to 6¼ hours

## **TURKEY BREAST**

- **Allow turkey breast to come to room temperature for 1½ to 2 hours prior to roasting**
- Place oiled and seasoned breast on a roasting rack
- Begin roasting in a preheated 425 degree oven for 15 minutes
- After 15 minutes, reduce to 325 degrees for approximately 15 minutes per pound
- Internal temperature should read 155 degrees, let it rest for 30 minutes

## **BONELESS TURDUCKEN**

- **Allow turducken to come to room temperature for 2 to 3 hours prior to roasting**
- On a roasting rack, roast in a preheated 325 degree oven for 20 min per pound, approximately 1½ to 2 hours, or until 155 degrees is reached
- Allow to rest after roasting for 30 minutes, remove the strings, and slice

## **SPIRAL SLICED HONEY GLAZED/TRADITIONAL HAM**

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- **Allow ham to come to room temperature for 2 to 3 hours prior to warming**
- Preheat oven to 275 degrees
  - for spiral sliced honey glazed* – Open foil slightly
  - for traditional ham* – Wrap loosely with foil
- Warm ham for the following times...
  - 9 lbs to 10 lbs – 1 hour
  - 10 lbs to 12 lbs – 1 hour + 15 minutes
  - 16 lbs to 20 lbs – 2 hours

**Our hams are fully cooked. Only WARM the ham up. Do not overcook.**

## **SEASONED MASHED POTATOES**

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- Place “unopened” bag of potatoes in a large pot of boiling water
- Boil for 20 to 25 minutes
- Slit the corner of the bag, and carefully squeeze potatoes into a serving bowl and serve

## **SAGE AND ONION BREAD STUFFING**

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- Preheat oven to 325 degrees
- Break apart stuffing into pieces and place into a slightly oiled baking dish
- Bake covered...
  - 2lb for 15 minutes
  - 3lb for 20 minutes
  - 4lb for 25 minutes
  - 6lb for 30 minutes

- Uncover for an additional 10 minutes
- Fluff and serve

## **TURKEY GRAVY**

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- Warm gravy over a low heat until warmed
- Dripping from your turkey may be added for additional flavor

## **CRANBERRY CONSERVE**

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- May be served warmed, cool, or room temperature
- Great for topping vanilla ice cream, cheesecake, or glaze for duck!

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