

SIDE DISHES:

SIDE DISH HEATING INSTRUCTIONS:

CRUNCHY SWEET POTATO BAKE:

Remove lid and heat for 45 minutes to 1 hour in a 350° oven until heated through and the top is crisp.

PIONEER STUFFING:

Remove lid. Heat for 30-45 minutes in a 350° oven. You may want to baste occasionally with drippings from your roasting turkey.

SWISS GREEN BEAN CASSEROLE:

Remove lid and place the casserole in a 350° oven for 30 minutes covered with foil. Remove foil and bake for an additional 10-15 minutes to brown the Swiss cheese on top.

TURKEY GRAVY:

Pour gravy into an appropriately sized saucepan and heat on medium low to medium heat until warm and simmering, stirring occasionally.

TRADITIONAL MASHED POTATOES:

Cover with foil and place the potatoes in a 350° oven for 30-45 minutes.

ROASTED AUTUMN VEGETABLES

Remove lid and heat for 15 minutes in a 350° oven. Drizzle dressing over vegetables and serve.

PRE-ROASTED WHOLE TURKEY:

PREPARATION GUIDE

STORING

Keep fresh turkey refrigerated below 40° F. Keep frozen turkey in a freezer at 10° F or less.

DEFROSTING

Place turkey, still in its bag, in the refrigerator. Allow 48 hours to defrost. Cook promptly after defrosting. Never refreeze a defrosted turkey.

TO SERVE COLD

This pre-roasted turkey is fully cooked and delicious served cold.

TO SERVE HOT

1. Preheat oven to 325° F.
2. Remove plastic bag. Plastic leg wrap can be left in place during reheating.
3. Place turkey in roasting pan and add 1 cup of water to bottom of pan.
4. Cover turkey loosely with foil.
5. Remove foil from turkey the last 10 minutes to brown.
6. Let turkey set 10 minutes before carving.

TO REHEAT TURKEY TO 140° F, USE THE FOLLOWING CHART AS A GUIDELINE:

(Due to variations in ovens, times may vary.)

| Weight | Time | Oven Temp. |
|------------|------------------|------------|
| 8-12 lbs | 1-1/2 to 2 hours | 325° F |
| 12-16 lbs. | 2-2-1/2 hours | 325° F |
| 16-18 lbs | 2-1/2 to 3 hours | 325° F |

For food safety reasons, we do not recommend stuffing your turkey. You are now ready to carve, serve and enjoy a delicious Plainville Farms Turkey.

PRE-ROASTED TURKEY BREAST:

PREPARATION GUIDE

STORING

Keep fresh turkey refrigerated below 40° F. Keep frozen turkey in a freezer at 10° F or less.

DEFROSTING

Place turkey, still in its bag, in the refrigerator. Allow 24 hours to defrost. Cook promptly after defrosting. Never refreeze a defrosted turkey.

TO SERVE COLD

This pre-roasted turkey breast is fully cooked and delicious served cold.

TO SERVE HOT

1. Preheat oven to 325° F.
2. Remove plastic bag.
3. Place turkey in roasting pan and add 1/2 cup of water to bottom of pan.
4. Cover turkey breast loosely with foil.
5. Allow 1-1/2 hours to heat.
6. Turkey breast is ready when meat thermometer reaches 140° F in the thickest part of the breast.

You are now ready to carve, serve and enjoy a delicious Plainville Farms Oven Roasted Turkey Breast.

FRESH WHOLE TURKEY & TURKEY BREAST:

PREPARATION GUIDE

PLANNING

Allow one pound of whole turkey for each adult serving. Plan to serve the turkey 30 minutes after removing from the oven.

STORING

Refrigerate a fresh turkey below 40 degrees Fahrenheit. The turkey is best when eaten fresh, but may be frozen and kept for six months in a freezer at 10 degrees Fahrenheit or less. To defrost, place turkey, still in its bag, in the refrigerator. Allow 24 hours for every 7 pounds of turkey. Cook promptly after defrosting. Never refreeze a defrosted turkey.

TRADITIONAL ROASTING METHOD

Preheat oven to 325°F. Check the wrapper to see how much the turkey weighs and determine approximate cooking time (see chart below). Remove the neck from the breast cavity and the giblets from the neck cavity. Place turkey breast side up on a rack in a shallow (about 2 inches deep) roasting pan. Insert meat thermometer in thigh. Add 1 cup of water to the roasting pan. Loosely cover with aluminum foil. For food safety reasons we do not recommend stuffing the turkey.

ROAST ACCORDING TO THE FOLLOWING CHART:

Whole Turkey

| Weight | Time | Oven Temp. |
|------------|-----------------|---------------|
| 8-12 lbs. | 2-1/2 to 3 hrs. | 325 degrees F |
| 12-14 lbs. | 2-3/4 to 4 hrs. | 325 degrees F |
| 14-18 lbs. | 3-1/2 to 5 hrs. | 325 degrees F |
| 18-20 lbs. | 4 to 5 hrs. | 325 degrees F |
| 20-24 lbs. | 4 to 5-1/2 hrs. | 325 degrees F |
| 24+ lbs. | 5 to 7 hrs. | 325 degrees F |

Turkey Breast

| Weight | Time | Oven Temp. |
|----------|---------------------|---------------|
| 4-6 lbs. | 1-1/2 to 2-1/4 hrs. | 325 degrees F |
| 6-8 lbs. | 2-1/4 to 3-1/4 hrs. | 325 degrees F |
| 8 lbs + | 3-1/4 to 4 hrs. | 325 degrees F |

ONE HOUR BEFORE COMPLETION, REMOVE THE FOIL TO BROWN THE TURKEY

Brush with vegetable oil to enhance browning, if desired. A whole turkey (and turkey parts) is safe when cooked to a minimum internal temperature of 165 °F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. Juices should be clear, not pink. When the turkey reaches 165 degrees, remove from the oven, cover it with foil, and allow the turkey to set 20 minutes before carving to allow juices to saturate the meat evenly. You are now ready to carve, serve, and enjoy a delicious Plainville Farms Turkey!
Note: If the turkey is stuffed, be sure the stuffing reaches 165 degrees Fahrenheit.

WSM ROASTING KIT

OPTIONAL: ROASTING WITH WEAVER STREET MARKET ROASTING KIT

Allow basting mixture to warm and liquefy if necessary. Place the turkey breast down and cover with cheesecloth saturated with the basting mixture. Roast for 45 minutes to an hour. Remove the cheesecloth and turn the turkey over (breast up). Brush the remaining basting mixture on turkey. Replace the cheesecloth and baste. Continue to roast the turkey basting every 45 minutes. 30 minutes before completion, remove the cheesecloth to brown the turkey. A temperature of 165 degrees Fahrenheit, two-thirds of the way in the thickest part of the breast indicates the turkey is done.

BONELESS SMOKED HAM:

PREPARATION GUIDE

STORING

Keep ham refrigerated below 40° F.

COOKING INSTRUCTIONS:

1. Allow ham to stand at room temperature for approximately 1 ½ hours at room temperature prior to cooking.
2. Preheat oven to 325° F.
3. Place ham fat side up in a roasting pan and add ¼ cup of water to the bottom of the pan. This will help prevent the meat from sticking.
4. Cover the pan with either a lid or aluminum foil.
5. Cook in a 325° F oven for 2 to 2 ½ hours.
6. Check temperature at the 2 hour mark to ensure ham does not become over cooked.
7. A meat thermometer should be inserted into the center of the thickest portion of the ham, and it should reach at least 160° before the ham is considered fully cooked.