

Preparation Guide For Pre-Roasted Turkey

Storing

Keep pre-roasted turkey refrigerated below 40°F. If you freeze the turkey, keep the frozen turkey in a freezer at 10°F or less.

Defrosting

If necessary, place the 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. Cook (see below for times).
5. Remove foil from turkey for 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 lb.	1-1/2 to 2 hours	325°F
12–16 lb.	2 to 2-1/2 hours	325°F
16–18 lb.	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.