

Preparation Guide for Pre-Roasted Turkey

Storing

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

Defrosting (If Applicable)

Place turkey, still in its bag, in the refrigerator. Allow 48 hours to defrost. Cook promptly after defrosting.

To Serve Cold

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

To Serve Hot

1. Preheat oven to 275° F.
2. Remove plastic bag. Remove string leg wrap prior to reheating.
3. Place turkey in roasting pan and add 1 cup of water to bottom of pan.
4. Cover turkey loosely with foil.
5. Check turkey temperature periodically to ensure best quality.
6. Remove foil from turkey the last 10 minutes to brown.
7. Let turkey set 10 minutes before carving.

To Reheat Turkey to 165° 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	275° F

For food safety reasons, we do not recommend stuffing your turkey. You are now ready to carve, serve and enjoy a delicious Weaver Made Oven-Roasted Jaindl Farms Turkey.