

P R I M E

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4 Nassau Boulevard
Garden City South, New York 11530
Voice 516 505-3255
Fax 516 505-3226

www.primefinecatering.com
primechefs@optonline.net

How To Roast A PRIME Turduken To Perfection

1. Your PRIME Turduken is already set up in a roasting pan to be baked. Simply remove from packing bag and brush or rub skin liberally with olive oil or softened butter to prevent the skin from drying out and to enhance the golden color of the finished bird.
2. Season liberally with salt and freshly ground pepper over the entire bird.
3. Place in a preheated 325 degree oven and begin cooking.
4. Set a timer for 1 hour. When timer goes off, check the Turduken for progress. Continue to check each hour. As it cooks, many delicious juices will collect on the bottom of the pan. Baste the Turduken each hour to enhance the color of the skin and the flavor of the finished product.
5. It is very important to monitor the Turduken's color as it cooks. When it reaches its desired color your Turduken may not be finished on the inside. To avoid it from becoming too dark, place an aluminum foil "tent" over the entire bird. Your Turduken will continue to cook, but the browning will cease.
6. Turduken is done when a meat thermometer reaches 160 degrees dead center. Stick your thermometer in between the legs, through the stuffing going straight into the center cavity of the bird.

Total Cooking Time Should Be About 5-6 hours

7. Let your turduken rest at least 1 hour before you begin carving. This enables the hot juices inside the bird to relax, resulting in a moister, more delicious bird. To carve, simply remove to a cutting board or serving platter and slice crossways directly across both breasts. This way you will see the nice separation between the three different meats and the three different stuffings.
8. Eat and enjoy!

Good luck and have a great holiday,

Henry & Marc
Chefs/Owners
PRIME Fine Catering