

# P R I M E

## FINE CATERING

PREMIUM & EXOTIC MEATS    PREPARED FOODS    FRESH PASTAS

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## How To Roast A PRIME Turkey To Perfection

1. Place your PRIME fresh turkey with the breast side up on a flat rack in a shallow pan 2-2 ½ inches deep.
2. 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.
3. Season liberally with salt and freshly ground pepper over the entire bird including the legs and thighs. If desired, lay fresh herbs such as sage, thyme or rosemary either under the breast skin or inside the cavity of the bird.
4. Place in a preheated 325 degree oven and cook according to the following chart:

<u>Net weight (in pounds)</u>	<u>Cooking Time (unstuffed)</u>
10-17	3 – 3 ½ hours
18-21	3 ½ - 4 hours
22-24	4 – 4 ½ hours
24-30	4 ½ - 5 hours

Turkey is done when a meat thermometer reaches the following temperatures:

180 degrees in thigh – the juices should be clear not reddish pink when the thigh muscle is pierced deeply.

160 degrees in the center of the stuffing if the turkey is stuffed  
(stuffing the actual bird is not recommended)

Remember, let your turkey rest at least 25 minutes (birds over 18 lbs. should rest at least 35 minutes) before you begin carving. This enables the hot juices inside the bird to relax, resulting in a moister, more delicious bird.

5. Eat and enjoy!

Good luck and have a great holiday,

Henry & Marc  
Chefs/Owners  
PRIME Fine Catering