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How To Roast A PRIME Petite Turducken To Perfection

1. Your PRIME Petite Turducken 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 roast.
2. Season liberally with salt and freshly ground pepper over the entire roast.
3. Place in a preheated 325 degree oven and begin cooking.
4. Set a timer for 1 hour. When timer goes off, check the Petite Turducken for progress. Continue to check each hour. As it cooks, many delicious juices will collect on the bottom of the pan. Baste the Petite Turducken every 20 minutes to enhance the color of the skin and the flavor of the finished product.
5. It is very important to monitor the Petite Turkmen's color as it cooks. When it reaches its desired color your Petite Turducken may not be finished on the inside. To avoid it from becoming too dark, place an aluminum foil "tent" over the entire bird. Your Petite Turducken will continue to cook, but the browning will cease.
6. Petite Turducken is done when a meat thermometer reaches 160 degrees dead center. Stick your thermometer in the center, through the stuffing, going straight into the center of the roast.

Total Cooking Time Should Be About 2 hours

7. Let your Petite Turducken rest at least 45 minutes before you begin carving. This enables the hot juices inside the roast to relax, resulting in a moister, more delicious roast. To carve, simply remove to a cutting board or serving platter and slice crossways directly across. This way you will see the nice separation between the three different meats and the three different stuffing's.
8. Eat and enjoy!

Good luck and have a great holiday,

Henry, Marc & Gio
Chefs/Owners
PRIME Fine Catering