



## **FINE CATERING**

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# How To Roast A PRIME Turducken To Perfection

1. Your PRIME 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 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 Turducken for progress. Continue to check each hour. As it cooks, many delicious juices will collect on the bottom of the pan. Baste the Turducken each hour to enhance the color of the skin and the flavor of the finished product.
5. It is very important to monitor the Turducken's color as it cooks. When it reaches its desired color your 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 Turducken will continue to cook, but the browning will cease.
6. Turducken 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 Turducken 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 stuffing's.
8. Eat and enjoy!

Good luck and have a great holiday,

Henry, Marc & Gio  
Chefs/Owners  
PRIME Fine Catering