B&B BUTCHERS

Thanksgiving Cooking Instructions

OVEN READY TURKEY*

Pre-heat oven to 325° & remove bird from plastic bag. Place bird in a roasting pan & loosely cover it with foil. Roast for 3 hours. Remove foil & cook for an additional 1-1.5 hours for an internal temperature of 145°. Let cooked bird rest for 30 minutes before carving.

SMOKED TURKEY*

Pre-heat oven to 325° & remove bird from plastic bag. Place bird in a roasting pan with 1 cup of chicken stock or water. Cover loosely with foil & roast for 1 hour for an internal temperature of 145°. Let cooked bird rest for 15 minutes before carving.

**All ovens vary in true cooking temperature, so please check the turkey with a food thermometer. Place the probe in the thigh for an accurate reading.*

See reverse side for more instructions!

Cooking Instructions Continued...

ROASTED PRIME RIB

Pre-heat oven to 325° & cover it loosely with foil.
Roast covered for approximately 1 hour. Remove from oven & let rest for 15 minutes before carving.

SIDES

The giblet gravy, candied yams, whipped potatoes, creamed spinach, butternut squash soup & brussels sprouts can be reheated on a stove top or in a microwave oven.
The corn souffle and cornbread & sausage stuffing should be reheated in the oven at 325° for 20 minutes.

(Please remove plastic lid from the containers before reheating. If using a microwave, please transfer to a microwave safe pan.)

B&B Butchers & Restaurant