



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

1814 WASHINGTON AVE.

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