



FINE CITY AND HOMESTYLE FOOD

Whole, Slow-Roasted Turkey

RE-HEATING INSTRUCTIONS



**Our slow-roasted turkeys are cooked $\frac{3}{4}$ of the way, in order for you to finish heating and cooking through at home. Please read these instructions carefully. Please note, every oven is different, and you will need to have a thermometer handy, as cooking times may vary. You should also know if your oven has any hot spots.*

APPROXIMATE COOKING TIMES ARE AS FOLLOWS:

- 12-16 lb = 1 to 1 ½ hours
- 16-20 lb = 1 ½ to 2 hours
- 20-24 lb = 2 to 2 ½ hours

1. Remove turkey from refrigerator for at least 2 ½ to 3 hours prior to roasting, in order to bring it to room temperature.
2. Pre-heat your oven to 325°.
3. Remove all packaging and garnish. Place turkey in a large roasting pan.
4. Carefully pour the provided turkey stock around the turkey – most of the stock will evaporate, but it helps to keep bird moist while roasting. And, it will pick up a lot of flavor from the turkey, which you can later pour into your gravy for added flavor!
5. When the breast temperature registers 150°, pull from the oven and tent entire bird with foil. Let it rest for 30 minutes.
6. As the meat rests, the turkey will continue to cook. The breast temperature should eventually register 165°, and the thigh should register 175°. If it is still under temperature, put back into the oven for another 20-30 minutes (depending on size of bird). If needed, tent foil over the breast meat to prevent overcooking. Allow turkey to rest again.
7. Remove turkey from pan to carve. Pour all the pan drippings into a colander and strain. Allow the fat to separate, then ladle off as much of the fat as you can. Whisk the strained pan drippings into your gravy for added flavor.

Enjoy and Happy Thanksgiving!



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