



Roasted Whole Plainville Turkey

STORING

Keep oven roasted turkey refrigerated below 40°F. Keep frozen oven roasted turkey in a freezer at 10°F or less.

DEFROSTING

Place turkey, still in its bag, in the refrigerator. Allow 48 hours to defrost. Never refreeze a defrosted oven roasted turkey.

TO SERVE COLD

This oven roasted turkey is fully cooked and delicious served cold.

TO SERVE HOT

1. Preheat oven to 325°F.
2. Remove plastic bag. Plastic leg wrap can be left in place during reheating.
3. Place turkey in roasting pan and add 1 cup of water to bottom of pan.
4. Cover turkey loosely with foil.
5. Cook in oven for length of time referenced in the chart below.
6. Remove foil from top of Turkey the last 10 minutes to brown.
7. Let turkey set 10 minutes before carving.

You are now ready to carve, serve and enjoy a delicious oven roasted Plainville Farms Turkey.

To Heat Oven Roasted Turkey to 140°F, use the following chart as a guideline:

Estimated Re-Heating Times – Heating at 325°F	
Weight	Cooking Time
8 – 12 lbs.	1 ½ - 2 hours
12 – 16 lbs.	2 – 2 ½ hours
16 – 18 lbs.	2 ½ - 3 hours

Times will vary with the type of oven.

For food safety reasons, we do not recommend stuffing your turkey.



Roasted Plainville Turkey Breast

1. Remove from refrigeration and place pan on counter one hour before reheating.
2. Remove plastic wrap.
3. Reheat in a **Preheated 325° F** oven.
4. Remove foil last 15-20 minutes to crisp skin.

Reheat: 45-65 minutes or until the internal temp is 135° F