

MEATS

FRESH TURKEY

Place in 325-250 degree oven, roast at 12-15 mins. per lb. or until internal temperature 165 degrees. Check temperature in both thigh and breast.

- *Fully Oven Ready Turkeys: Leave turkey in the tray and oven-roasting bag it comes with. The roasting bag should not be opened at any time before the turkey is finished cooking. If bag is opened, it must be re-closed only using the tie supplied. Improperly closing the bag may result in malfunction during cooking. *Remove the bag containing the containing the giblets, this bag is NOT oven-safe.*
- *Cleaned Only Oven Ready: After preparing your turkey, be sure to close the oven-roasting bag with the accompanied tie only. Improperly closing the bag may result in malfunction during cooking. *Remove the bag containing the containing the giblets, this bag is NOT oven-safe.*

FRESH TURKEY BREAST

~ 15-20 mins/ lb. at 325-350 degrees. Internal temp **165 degrees.**

BAKED HAMS

Remove all packaging, cover with foil Place in 275-300 degree oven and bake for ~15 mins/lb. Hams are fully baked and only require heating. If glaze is included, follow instructions on packet.

COOKED DISHES

SLICED TURKEY BREAST WITH GRAVY

Place in 350 degree oven, covered for 35-40 mins.

PINEAPPLE HONEY GLAZED HAM

Place in 350 degree oven, covered for 30-35 mins.

POTATO SIDE DISHES

Place in 350 degree oven, covered for 25-30 mins.

VEGGIE SIDE DISHES & RICE SIDE DISHES

Place in 350 degree oven, covered for 15-25 mins.

FRESH PIES

Place in 250 degree oven for ~20 mins.



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ultimate guide to
turkey roasting!

TIPS FOR MAINTAINING FRESH BREAD UNTIL THE HOLIDAY

*Store in a paper bag
enclosed with a plastic
shopping, at room
temperature bag to retain
maximum freshness of your
bread for 2-3 days,*