



## **TURKEY**

Preheat your oven to 325° F. Place the turkey, breast side down, on a rack in large shallow roasting pan. Roast for around 13 minutes per pound for an empty bird, or 15 minutes per pound for a stuffed bird. Every 45 minutes baste with pan juices. The turkey is done when the meat thermometer registers a minimum of 165° F in the thickest part of the thigh. Rest for 30 minutes before carving.

## **SMOKED TURKEYS & HAMS**

Our smoked hams and turkeys are fully cooked, although they are best when served warm. To reheat, preheat the oven to 325° F and elevate the turkey/ham on a rack in a roasting pan. Fill the bottom of the pan with water and tent with foil to prevent it from drying out. Bake for about 10-12 minutes per pound, basting with the pan juices every 20 minutes or so. Once finished, remove the foil tent and brush with the remaining pan juices. Before carving, let it rest for 10-15 minutes.

## **PRIME RIB**

Remove the prime rib from its packaging and place in a roasting pan fat side up. Let the roast come to room temperature for about 30 minutes. Preheat your oven to 450° F. Cover with the desired dry rub. Cook at 450° F for 30 minutes to sear the meat, and then reduce the heat to 350° F for the remaining time. Cook for around 15 to 20 minutes per pound or until the thermometer reaches the desired internal temperature (110° F for medium rare, 120° F for medium, 130° F for medium well, or 140° F for well). Remove from the oven and cover with foil, allow to rest for 20 minutes.

## **LEG OF LAMB**

Cover with desired rubs and seasonings, wrap tightly in plastic wrap and refrigerate overnight for the best flavor. When you are ready to cook, preheat your oven to 450°F. Before roasting lamb, allow it to sit at room temperature for at least 30 minutes. Place Leg of Lamb on a roasting rack to ensure even browning and heat circulation around the meat. Cook at 450°F for the first 15 minutes, then turn the temperature down to 350°F and cook for another 25 minutes per pound, or until desired internal temperature is reached. Once your roast is within 10°F of its ideal cooked temperature, remove from the oven, place a foil tent over it, and let it rest for 15-20 minutes.