

TURDUCKEN COOKING INSTRUCTIONS

The traditional method recommended by Chef Paul Prudhomme is slow cooking at 225 degrees for 8-10 hours. Start the bird uncovered until it is nicely browned (about two hours), then cover for the remaining time. The problem that we have with this is that the typical home oven will not maintain a constant temperature the way a commercial oven will. Nevertheless, we have used this method, and it will work.

Our favored way for the home cook is to treat it the same way that you would treat a stuffed turkey of similar size. All of the turducken products come oiled and seasoned, so they are ready for the oven.

All should be cooked to an internal temperature of 155-160 degrees!

TO COOK FRESH:

For the **SMALL (15#)**: Place in a 325 degree oven and cook until browned to your liking (about an hour), then tent with foil. Continue cooking for about four hours. (total cooking time about 5 hours)

For the **LARGE (20#)**: Start the bird as described above. Once it has been browned, the additional cooking time will be about five hours. (total cooking time about 6 hours)

For the **BABY (8-10#)**: Brown as described above, then tent with foil. Continue cooking for 2 to 2 1/2 hours. (total cooking time about 3 to 3 1/2 hours)

TO COOK FROZEN: The traditional “slow cook” works best. Cover with foil, place in a 225 degree oven and cook to an internal temperature of 140. Uncover and cook to an internal temperature of 155-160. Approximate total times are: **LARGE** - 10-12 hours. **SMALL** - 8-10 hours. **BABY** - 6-8 hours.

TURDUCKEN ROLLS: The boneless rolls are available frozen only. They come pre-wrapped in foil and ready for the oven. Cook in a 250 degree oven for seven hours. Unwrap, increase oven temp to 325 and allow to brown. Cook to an internal temperature of 155-160 degrees.

RESTING TIME: All of these are fairly large pieces of meat and need to rest properly. The **LARGE** and **SMALL** should rest for 45-60 minutes and will stay piping hot! The **BABY** and **ROLL** should rest 20-30 minutes. **ENJOY!**

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