

# Ready-To-Cook Turkey Roast

## Cooking Instructions

### Product Handling

- Product should be stored at 5°F or colder. Thaw unopened package in refrigerator for up to 48 hours. Do not refreeze.

### Cooking Instructions

(see package for more detail)

- Place roast in shallow pan containing 1/4-inch water. Tent pan with foil (do not tent or add water for cook-in bag; do not tent foil products)
- Cook at 325°F to an internal temperature of 165°F at the thickest portion (approximately for 20–25 minutes per pound)
- Remove foil tent or foil package to allow roast to brown for the last 30 minutes of cooking (add a foil tent to cook-in bag roasts if desired color is reached before the roast is done)

### Carving Instructions

- For netted roasts: after cooking allow product to stand at room temperature for 10 minutes. Remove the net starting from the bottom. Allow roast to stand another 5 to 10 minutes before slicing.
- For non-netted roasts: allow roast to stand at room temperature for 15 to 20 minutes after cooking. This allows the juices to distribute evenly throughout the meat and makes for much easier carving.
- Use a sharp knife with a smooth cutting edge. Do not use a serrated knife. Slice or carve on a sanitized cutting surface and use a sanitized knife.
- Slice the roast crosswise to desired thickness and at a slight angle to achieve a more oval-shaped piece of meat.

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