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TURKEY RE-HEATING INSTRUCTIONS

FOR FRIED, SMOKED, ROASTED OR BONE IN TURKEY BREAST

PRE HEAT OVEN TO 325° - PLACE TURKEY BREAST SIDE UP, AND COVER WITH FOIL FOR 1 – 1 ½ HOURS (1 ½ – 2 HOURS FOR LARGE)
OR UNTIL INTERNAL TEMP REACHES 170° FOR CRISPY SKIN, REMOVE FOIL AND HEAT FOR AN ADDITIONAL 10 MINUTES.

*BEFORE RE HEATING ANYTHING LET STAND AT ROOM TEMP FOR TWO HOURS

CASSEROLES & DRESSING

PRE HEAT OVEN TO 350° - PLACE COVERED CASSEROLE IN THE OVEN FOR 45 MINUTES TO 1 HOUR. (IF YOU WANT TO CRISPY REMOVE FOIL FOR LAST 15 MINUTES). MEAT & CHICKEN CASSEROLES WILL TAKE 90 MINUTES TO COOK WHEN THAWED.

TURDUCKENS

THAW!!! – PRE HEAT OVEN TO 350° - PLACE TURDUCKEN COVERED IN OVEN FOR 4 ½ HOURS-FOR CRISPY SKIN REMOVE FOIL & LET COOK IN OVEN FOR 10 ADDITIONAL MINUTES.

COOKING A RAW TURKEY

BRUSH TURKEY WITH VEGETABLE OIL OR BUTTER & SEASON - PLACE IN A 325°OVEN FOR (SEE BELOW) AND UNCOVER FOIL FOR LAST ONE HOUR TO BROWN AND CRISP.
(LOOKING FOR 170° INTERNAL TEMP)

12-14 LBS 3 ½ HOURS

18-20LBS 4 ½ –5 HOURS

*ALLOW 30 MORE MINUTES IF COOKING WITH DRESSING

RE-HEATING DIRCTIONS FOR PORK LOIN OR PRIME RIB

350°F FOR 45 MINUTES TO 1 HOUR

*BEFORE REHEATING ANYTHING LET STAND AT ROOM TEMP FOR TWO HOURS

RE-HEATING -BEEF TENDERLOIN

350°FOR 15 MINUTES OR UNTIL WARM **DO NOT OVER HEAT**, BUT SERVING AT ROOM TEMPATURE IS PERFECTLY ACCEPTABLE.

*BEFORE RE HEATING ANYTHING LET STAND AT ROOM TEMP FOR TWO HOURS

COOKING A RAW PRIME RIB ROAST

TOTAL COOKING TIME 2 HOURS. PRE HEAT OVEN TO 500°. COOK 5MIN PER POUND (EXAMPLE - A FIVE POUND ROAST YOU WOULD COOK FOR 25 MINUTES), NEXT COMPLETELY TURN OFF OVEN AND LEAVE IN FOR THE REMAINDER OF THE 2 HOURS (GOING BACK TO THE EXAMPLE – AFTER COOKING FOR 25 MINUTES YOU WOULD TURN OFF THE OVEN AFTER 25 MINUTES AND LEAVE ROAST IN THE **OFF** OVEN FOR 1 HOUR AND 35 MINUTES) PERFECT MEDIUM RARE. LEAVE IN THE OVEN A LITTLE LONGER IF YOU WANT THE CENTER A LITTLE PINKER. **DO NOT EVER OPEN THE OVEN DOOR!!!!!!!!!!!!**