

## RE-HEATING & COOKING INSTRUCTIONS

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### COOKING A RAW TURKEY

Pre-heat oven to 325°. Brush turkey with vegetable oil or butter and season. Place in oven for (see chart below) and uncover foil for last hour to brown and crisp.

(Cook to a 170° internal temperature)

12-14 lbs: 3.5-4 hrs

18-20 lbs: 4.5-5 hrs

\*Allow 30 additional minutes if cooking with dressing.

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### TURDUCKENS

If frozen, thaw in refrigerator for a day prior to cooking. Pre-heat oven to 350°. Place turducken covered in oven for 4.5 hours. For crispy skin remove foil and let cook in oven for additional 10 minutes.

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### COOKING A RAW PRIME RIB ROAST

Cooking times will vary depending on the size of the rib roast. To calculate your cooking time, multiply the exact weight of the roast by 5. Round the resulting number to the nearest whole number. The rib is cooked at 350 degrees F for exactly that many minutes. For example, for a 5 pound roast: 5x5=25, so cooking time is 25 minutes. Turn the oven off and wait 1 hour and 35 minutes before opening the oven door. Remove the prime rib and slice into the most perfectly medium-rare meat you've ever seen.

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### FRIED, SMOKED, ROASTED, OR BONE-IN TURKEY (PRE-COOKED)

Pre-heat oven to 325°. Place turkey breast-side up and cover with foil. Bake for 1-1.5 hrs or until internal temperature reaches 170°. For crispy skin, remove foil and heat for an additional 10 minutes. Before re-heating anything, let stand at room temperature for two hours.

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### PORK LOIN OR PRIME RIB ROAST (PRE-COOKED)

Pre-heat oven to 350°. Place in roasting pan and let cook for 45 minutes to 1 hour. Before reheating let stand at room temperature for two hours.

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### ROASTED BEEF TENDERLOIN (PRE-COOKED)

Before reheating let stand at room temperature for two hours. Pre-heat oven to 350°. Heat for 15 minutes or until warm. Do not over heat. Serving at room temperature is perfectly acceptable.

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### CASSEROLES & DRESSING

If frozen, thaw in refrigerator for a day prior to cooking. Pre-heat oven to 350°. Place covered casserole in the oven for 45 minutes to 1 hour. If you want to crisp top, remove foil for last 15 minutes. Meat and chicken casseroles will take 90 minutes to cook when thawed.

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