DIERBERGS SPECIALTY POULTRY COOKING DIRECTIONS

GENERAL GUIDELINES

Meat should be taken out of refrigerator 30 minutes and let rest on table before cooking.

Preheating: Always pre-heat the oven, grill or broiler prior to cooking (it usually takes 10-15 minutes to reach designated temperature).

Oven Baking/Roasting: When possible, bake items on the center rack; otherwise, rotate items every 30-45 minutes.

Fat Side Up: When roasting, cook with the fat side up. As the fat melts during the cooking process, it will baste the meat and help keep it moist.

Use a Thermometer! *We recommend the use of a thermometer for best results.* For the most reliable method of doneness, the use of an instant-read thermometer is very important!

Give It a Rest: After cooking, lightly cover the meat with foil and allow it to rest 5-15 minutes (depending on size) before carving or serving. During resting time, the internal temperature will raise 5 to 15° (depending on size). Be sure to plan for rise in temperature and remove the meat from the heat before hitting your desired doneness. The resting period also allows the meat to reabsorb interior juices making it more tender and flavorful.

COOKING DIRECTIONS

Ovens Vary

Be sure to plan for the rise in temperature of the piece of meat and remove the meat from the heat before hitting your desired doneness- see internal temperature chart below.

Fresh Oven Ready Seasoned Turkey (12-14#):
Position oven rack so that turkey will be in the center of the oven. Preheat oven to 325°. Remove foil and place pan in oven.

Small Turkey-(12-14#)- Set timer for total roasting & resting time of 2 ½ to 3 ½ hours or 12-18 minutes per pound. After 2 hours, loosely cover the turkey with foil to prevent over-browning. Allow turkey to rest for 10 minutes before carving.

Large Turkey (18-20#)- Set timer for total roasting and resting time of 3 ½ to 4 ½ hours or 12-18 minutes per pound. After 2 hours, loosely cover the turkey with foil to prevent over-browning.
Roast until internal temp is 165°. Allow turkey to rest for 15 minutes. Remove trussing before carving.

Pork Internal Temperature Chart

Minimum Internal Temperature	Suggested Internal Temperature (slightly pink)	Well Done Internal Temperature (no pink)
145˚	150˚	155˚-160˚