

Stew Leonard's®

Instructions for Roasting a Stew's Marinated Turkey

- Preheat oven to 400° F
- Remove plastic cover.
- Place turkey on middle rack in oven.
- Cook for 30 minutes to brown the outside of the turkey.
- Reduce oven temperature to 325° F, for the remainder of cooking time.
- Baste the bird every 30 minutes. Each time the oven door opens, increase your roasting time by 5 minutes. You may cover the breast and wings with foil to keep them moist.
- Temperature should read 180° F in the deepest part of the thigh/
- After roasting, let the turkey stand for 30 minutes and you will have a juicier turkey.
- Follow Stew Leonard's Carving Instructions.

Approximate roasting times:

- 3 ½ hours – medium turkey
- 4 ½ hours – large turkey

— ENJOY!



How to Carve Your Holiday Turkey

STEP 1: Use a Good, Sharp Knife

A sharp carving knife cuts thinner, more even slices and cuts smoothly and won't shred tender meat.

STEP 2: Make a Long, Deep Base Cut

After the turkey is done, cool the roasted turkey for 15 minutes before carving to allow the meat to be firmer and easier to slice. Remove and set aside the turkey legs. Make a long deep (to the bone) horizontal "base cut" into the breast just above the wing.

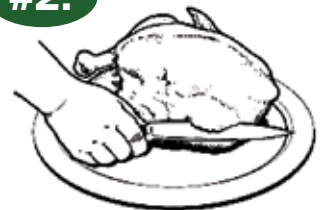
STEP 3: Slice Down to the Base Cut

Slice down vertically through the breast to the "base cut" to release perfect, even slices. It's that easy- enjoy!

Instructions for Reheating a Stew's Pre-cooked Turkey

- Stew Leonard's pre-cooked turkeys should be placed in the oven with a ¼" Stew Leonard's Chicken Broth, in the bottom of the pan to keep it moist.
- Make a loose tent with foil.
- Place in a 325° F oven and cook for about 2 hours.
- Remove foil and baste with butter.
- Continue to roast until the deepest part of the thigh reaches an internal temperature of 165° F.

#2.



#3.

