TURDUCKEN COOKING INSTRUCTIONS:

Thawing Instructions:

If frozen place in refrigerator 5 to 6 days before cooking.

For quick method remove from box and thaw 16 -18 hours at room temperature.

Cooking Instructions:

Bake Turducken at 375 degrees thread up for 4 hours covered, then 1 hour uncovered to brown. It is fully cooked when internal temp. gets to 170 degrees.

Grilling or Smoking the Turducken:

250 to 275 degrees for 7 to 9 hours until internal temp gets to 170 degrees.

Cooking from frozen:

(Add 1 quart of water to bottom of pan). Bake at 300 degrees for 11 ½ hours covered then, ½ hour uncovered to brown. Internal temperature must reach 170 degrees.

Gravy Ingredients:

Drippings from Turducken after 4 hours of baking

½ - medium bell pepper (chopped)

2 – medium onions (chopped)

1 ½ quarts of water

1 – can cream of mushroom soup

2 tbsp – cornstarch (dissolved in 8 oz. of water)

Gravy Instructions:

Bring drippings to a boil in a heavy pot. Let the drippings boil down until the drippings stick to the bottom of the pot. Pour out the excess grease. Then add onions and bell peppers. Sautee for about 15 minutes. Add cream of mushroom soup melt then add water. Cook for about 15 minutes, then slowly stir in cornstarch liquid, bring back to a boil, then turn off fire.

Carving Tip:

Stab a fork about 1 inch into the legs and twist to remove the tendons. Pull off the thread and slice down the middle where the thread was from the wings to the legs. Cut slices from the outside toward the middle of the bird to the desired thickness.

Turducken Breast:

If frozen place in refrigerator 1 to 2 days or 5 to 6 hours at room temp. to thaw.

Cooking Instructions:

Place in pan, add one pint of water and Bake @350 degrees 2 hours and 30 minutes covered. Then 30 minutes uncovered to brown. If grilled or smoked cook until internal temperature gets to 165 degrees.

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