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Directions for Heidi's Organic Turkey (was not frozen)

Preheat oven to 325F (300F if you use a convection oven)

Place Bag with Turkey into roasting pan (no cover)

Put turkey with bag into oven and let cook for about 1 1/2 – 2 1/2 hr. (depending on size)

Use meat thermometer, 145F inside thickest leg part or until meat-juice is clear

Cut plastic bag and fold back to expose Turkey, increase temperature to 400F, at this point baste and let roast until brown (about 5 min)

Take from oven and let rest for 10 min.

Take turkey from bag and place on your serving platter (take off string and plastic handle), cover with Aluminum foil and a heavy towel to keep warm and let rest for 20 more minutes before carving.

Heat up gravy.

Put juice from bag into the gravy but TASTE juice first. Because the Turkey was seasoned the juices may be too salty. Bring to boil and serve.

(carving instructions see LINK on JoesDining.com, click on the turkey)

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Directions to heat sides & meat dishes

Remove plastic covers, add a little water or stock into each tray (1 oz)
Place into 275F oven (250F for convection oven)

1qt Aluminum containers:

Yams and Mashed Potato need 60-75 min to heat

Beans/B.Sprouts/Red Cabbage need 40-50 min to heat

Black containers: Side dishes heat for 25 – 35 min Turkey / Ham needs only 20 min

Soups, heat on stove in pot

Black bean; bring to boil, add water or red wine, garnish with sour cream

Clam chowder; heat but do not boil, add cream and serve

Thai shrimp; heat but do not boil, add shrimp and serve

Turkey gravy; bring to a boil, for a personal touch add some cream to it

For Duck and Goose:

when taken from the oven (takes 30 min) place skin side down into a hot skillet to crisp the skin

Food needs only to be warmed up, it is fully cooked

When hot, serve from containers or transfer to your preheated serving platter.

(tip: turn oven to 150F and put your pies into it)

Short on oven space ? use your BBQ for heating - indirect heat on very low flame