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Directions for Mary's Organic Whole Turkey

Preheat oven to 350F (325F 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 2 – 2 1/2 hr. (depending on size)

Use meat thermometer, 150F 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 (TASTE first, because the Turkey was seasoned the juices may be to 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
Food is fully cooked and needs only reheating
>>> take clear plastic lid off <<<<

Place into 275F oven (250F for convection oven)

Low and Slow is Best. Overheating will dry out the Turkey !!!

Add a little water or stock into each tray (1 oz)

1qt Aluminum containers:

Yams and Mashed Potato need 50-70 min to heat
Beans/B.Sprouts/Red Cabbage need 50-60 min to heat

Black trays:

Side dishes for 30 – 40 min

Turkey / Ham needs only 20 min (cover with foil to retain moisture)

Soups, heat on stove in pot

Black bean bring to boil, add water or red wine (to adjust consistency) garnish with sour-cream

Clam chowder, heat but do not boil

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

When hot, 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