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(505) 471-3800



## **Directions for Mary's Organic Turkey (was not frozen)**

Preheat oven to 350F (325F if you use a convection oven)

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 30 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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Closed November 23 & 24, 2023



**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 60-80 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),

Duck takes 30 min

**Soups and Sauces,**

**heat on stove in pot, they are slightly concentrated and need more water**

Clam chowder, heat but do not boil ( add water or cream or milk as needed)

Black Bean Soup, heat and bring to a light simmer, ( add water or red wine as needed)

Sauces are concentrated and need water added. Bring to a boil and add water slowly to taste.

**For Duck:**

when taken from the oven (takes 30 min) place skin side down into a hot skillet to crisp the skin ( or switch oven to broil for 5 min and broil until skin is crispy)

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