



TURKEY

Whole Turkey

To prevent wing tips from burning during cooking, tuck the wings under the body.

Place the bird breast side up on a rack in a shallow roasting dish and lightly brush the whole bird with butter or cooking oil to assist browning. To help keep the bird moist during cooking, add a little water to the bottom of the baking dish.

Begin cooking the roast without covering and when the breast is golden brown in colour, loosely cover it with foil to prevent over-browning

If using a cooking thermometer, insert between the breast and thigh ensuring the tip of the thermometer does not touch the bone. The minimal temperature when cooked is 75 degrees celsius.

When the turkey is done, cover with foil and allow to sit for 10-15 minutes.

When carving, remove the legs and wings by pulling them away from the bird and cutting through the joint. Carve the breasts parallel to the breastbone.

Cooking on Webber Type Barbeques (Turkey & Chicken)

Use the indirect cooking method by placing the coals / briquettes on either side of the barbeque, using a medium heat. Bring the BBQ to temperature lightly baste the bird with butter before commencing the cooking process.

Time 1hr and 30mins per 2kg. roast. 15mins for every extra kg. (eg: 4kg. = 2hrs).
Allow an extra 30 mins for seasoned turkey.

The BBQ will lose temperature after 2hrs, so allow extra time or maintain the temperature for larger roasts

Note: BBQ Times will vary depending on style of BBQ. Avoid raising the lid too often as high heat loss will occur.

Other Important Tips

- When planning your Christmas meals, allow 250 grams of boneless meat per person.
- Turkey or Chicken products cooked in fan forced or turbo ovens will require slightly less cooking time than conventional ovens
- Using an oven bag can help to reduce splattering in your oven while cooking, but we recommend leaving the end of the bag open to assist browning.

For more copies of this sheet and more tips & recipes visit www.stapletonmeats.com.au

**Thank you for shopping at Stapleton Family Meats GyMEA
We wish you a Merry Christmas and a Safe and Happy New Year**