

INSTRUCTIONS FOR COOKING A TURKEY



There are so many methods of cooking a turkey, it can be confusing even to an experienced cook. Below is Zorn's method which has proved successful over the many years to prepare a tender juicy turkey.

FOR ANY COOKING PRE-HEAT OVEN!

1. Figure slightly over 1 lb. of uncooked turkey for each person to be served.
2. Rinse turkey thoroughly in cold water. Use the seasonings of your choice inside and outside before placing in oven. Remove plastic tie from legs.
3. **WE RECOMMEND ROASTING OUR TURKEY IN 325° OVEN, BREAST DOWN ON A V-TYPE ROASTING RACK IN A SHALLOW PAN CONTAINING 1/2 INCH OF WATER.** Cooking the turkey breast down allows the natural juices to self baste the breast meat. Cover turkey with aluminum foil during roasting period. For final browning, discard foil, turn turkey breast up for last 20-30 minutes.
(Suggestion: Use Hot Gloves for turning.)
(V-type roasting rack available in our store or in any department or hardware store.)
4. Cooking Times: For turkeys 16 lbs. and under allow approximately 17 minutes per lb. For turkeys over 16 lbs. allow approximately 14 minutes per lb. Time should be allowed to let bird stand 20 to 30 minutes before carving. Not only will the meat slice much easier, this will also permit the juices to be absorbed evenly resulting in a tender, more tasty turkey. For stuffed turkey use total weight of turkey with stuffing.
5. Our turkeys are naturally self basting and when roasted breast down, do not require repeated basting. Turkey *should* be checked after approximately 2-1/2 hours and heat can be adjusted if necessary.
6. Use reliable meat thermometer to check doneness. Insert thermometer point in thigh meat but not touching the bone. Bird will be done when thermometer properly inserted, reads 180° F.

HELPFUL HINTS

CONDITIONS WHICH WILL VARY ROASTING TIMES: Oven thermostat accuracy, temperature of bird when placing in oven, thickness and height of roasting pan. Any one or a combination of these conditions may alter your cooking time as much as 30 minutes. **Ovens vary, use cooking times as a guide only!**

IMPORTANT: Every time oven door is opened valuable cooking time is lost. Due to the possible variance in oven thermometers we strongly recommend that all ovens be checked periodically.

ZORN'S HOMEMADE STUFFING

Ready to Put In Your Turkey

For added flavor -

Combine 1 lb. of our OWN SAUSAGE MEAT with approximately 3 lbs. of our STUFFING.

(For best results DO NOT pre-cook sausage.)

TURKEY BREAST INSTRUCTIONS

Season turkey breast, roast skin side down in a 325° oven, on a V-type roasting rack in a shallow pan containing 1/2 inch of water. For turkey breasts under 8 lbs. allow approximately 20 minutes per lb. For turkey breasts over 8 lbs. allow approximately 17 minutes per lb. For final browning turn turkey breast over for approximately 10 minutes.

Ovens vary, use cooking times as a guide only!



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