



# Turducken

## How to Cook Turducken

Prep Time: 5 minutes

Cook Time: 300 minutes

Total time: 5 hours 5 minutes

### ***Instructions***

1. Keep frozen until ready to cook. Remove from the box and defrost in the refrigerator for 3-4 days prior to cooking.
2. When ready to bake, remove Turducken from the plastic bag and place it in roasting pan sewn side up.
3. Cover completely with pan lid or aluminum foil. Bake at 375°. For large Turduckens (16-18 lbs), bake for 4 hours covered and then 1 more hour uncovered (5 hours total cooking time). For small Turduckens (10-12 lbs), bake for 3 hours covered and then 1 more hour uncovered (4 hours total cooking time). Oven temperatures may vary. When the internal temperature of the Turducken reaches 165°, cooking is complete.
4. After baking, let the Turducken rest for 45 minutes to 1 hour to allow the meat and dressing to become firm.
5. Place the Turducken on a serving platter prior to carving. Remove the string and wings to allow easier carving, and pull tendons from the end of the legs.
6. Carve the Turducken first in half, lengthwise from neck to legs. Next, cut individual slices from each half.