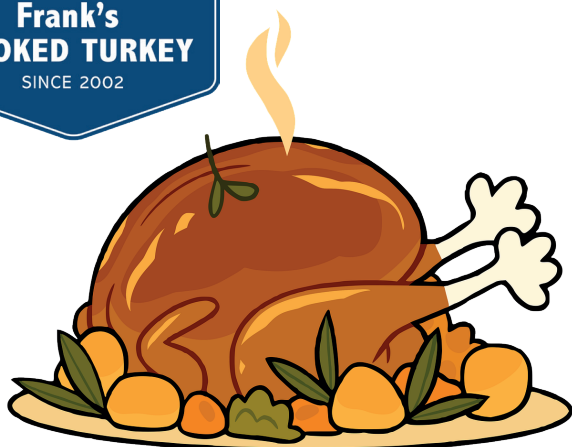


Get ready to enjoy the original Frank's Smoke House Smoked Free Range Turkey



Happy Holidays and
eet smakelijk
Frank

**FRANK'S
SMOKE HOUSE**
ROKERIJ & WINKEL

www.smokehouse.nl

Heating instructions

1. Remove the turkey from the refrigerator 3 hours before warming up to allow it to come up to room temperature.
2. Wrap the turkey in aluminum foil and place it in an oven dish.
3. Pre heat the oven to 165C.
4. Place the turkey in the oven for the time as shown in chart. Goal is a core temperature of 65C - 70C.

Turkey size	Reheating time
3 - 4 kg	2 ½ hours
4 - 5 kg	3 hours
5 - 6 kg	3 ½ hours

Stuffing made with apples, chestnuts, celery, onions, flageolet beans, cranberries, duck fat, sage, rosemary, garlic, thyme, salt and pepper.

Other ingredients: turkey, E251

Gluten and lactose free.