

Heating instructions smoked turkey



Smoked and stuffed turkey

- 1. Remove the plastic and let it come to room temperature in about 3 hours before cooking.**
- 2. Place the turkey in an oven dish and cover in aluminium foil.**
- 3. Put the turkey in a preheated oven at 160 °C.**

The 3kg turkey needs about 2,5 hours in the oven.

The 4kg turkey needs about 3 hours in the oven.

The 5kg turkey needs about 3,5 hours in the oven.

- 4. If you want to reheat in the microwave you can do that in 30-50 minutes at 600 watt.**
- 5. Heat the cranberry or gravy in a small sauce pan until warm.**