



AVON
PRIME MEATS

- Keep in mind this is a general guide. Final internal temperature should be 165° F for safety.
- Always use a thermometer and check temperature in the deepest parts which are thigh and breast.
- Every oven is different and placing turkey in roasting bag reduces cooking time.

Weight of Bird	Roasting Time (Unstuffed)	Roasting Time (Stuffed)
10 to 18 pounds	3 to 3-1/2 hours	3-3/4 to 4-3/4 hours
18 to 22 pounds	3-3/4 to 4 hours	4-1/2 to 5 hours
22 to 24 pounds	4 to 4-1/2 hours	5 to 5-1/2 hours
24 to 29 pounds	4-1/2 to 5 hours	5-1/2 to 6-1/4 hours

What would you like to cook?

Here's how:



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PRIME MEATS

Roasting a Whole Turkey

Pat Dry Turkey. Remove neck and giblets.
Rub Olive Oil and spices: Thyme, Oregano, Rosemary, under and over skin.
Preheat oven to 325° F. Place turkey (breast side up) on roasting pan with rack
Roast for 10 minutes per pound, until skin is golden . Cover and continue cooking until internal temperature is 165° F.
Test temperature in several places and at different times, each oven is different.
Let it rest for 10 minutes, covered with a loose foil tent before slicing.

Roasting a Whole Turkey **Stuffed**

Same as above, but roast 13-14 minutes per pound. Check internal temperature of stuffing as well as Turkey in deepest places, without touching the bone. Internal temp should be 165° F.

Frying a Whole Turkey

Pat Dry Turkey. Remove neck and giblets. Rub Olive Oil and spices: Thyme, Oregano, Rosemary, under and over skin.
Heat up Peanut Oil to 350F. We strongly recommend following instructions on your fryer, as each one is different. Do not overfill pot or fryer with oil, it could cause fire or spill. To measure how much oil you'll need, do a trial test with water to cover your turkey completely. Then dry pot completely before adding oil.
Carefully lower turkey and fully submerge into oil neck first. Make sure hole on neck is at least 2 inches to allow oil to travel freely into turkey. Maintain temperature of oil at 350° F .
Fry turkey 3.5-4 minutes per pound. Remove turkey and take temperature by inserting thermometer on deepest part of thigh or breast. Internal temperature should reach 175° F.
Remove excess oil with paper towels. Let it rest for 10 -20 minutes before slicing.

Roasting a Bone-In Turkey Breast

Pat Dry turkey breast. Rub Olive Oil (or butter) and spices: Thyme, Oregano, Rosemary, under and over skin.
Preheat oven to 325° F. Place turkey breast on roasting pan with rack.
Roast for 2 hours until skin is golden. Loosely cover and baste, continue cooking until internal temperature is 165° F. Test temperature in deepest part at different times. Let it rest for 10 minutes, covered, before slicing.

Roasting a Boneless Turkey Breast

Pat Dry turkey breast. Rub Olive Oil (or butter) and spices: Thyme, Oregano, Rosemary, under and over skin.
Preheat oven to 325° F. Place turkey breast on roasting pan with rack
Roast for 45 minutes to an hour (basting breast several times with butter or Olive Oil mixture), until skin is golden and internal temperature is 165° F. Test temperature in several places and at different times, each oven is different.
Let it rest for 10 minutes, covered with a loose foil tent before slicing.