



Oven Roasted Turkey

- 1 DaBecca Oven Roasted Turkey
1. **STORING:** Keep fresh turkey refrigerated below 40°F. Keep frozen turkey in a freezer at 10°F or less.
 2. **DEFROSTING:** Place turkey, still in its bag, in the refrigerator. Allow 48 hours to defrost. Cook promptly after defrosting. Never refreeze a defrosted turkey.
 3. This turkey is fully cooked and delicious served cold. To serve hot, pre-heat oven to 325°F. Remove from plastic bag and place turkey in roasting pan. Add 1/2 cup of water or turkey stock to the bottom of pan. Cover turkey loosely with foil and place in oven. Warm turkey until internal temperature is 150°.
 4. For a 6-10 pound turkey, cook for 1.5 to 2 hours. For a 10-14 pound turkey, cook for 2 to 2.5 hours