

Los Gatos Meats & Smokehouse



How to Cook Your Turducken



- Start with a perfectly prepared turducken from Los Gatos Meats.
- Heat your oven to 190 degrees F. **Temperature control is critical** since the turducken is so massive that it has to be cooked very slowly at a low temperature. Using an oven thermometer is highly recommended.
- Place turducken on a roasting rack inside a large roasting pan so it is oriented breast side up and looks like a “normal” turkey.
- Place the bird in the center of the oven and bake until a meat thermometer inserted through the center reads 170 degrees F, about 12-15 hours.
- The **thermometer** is your most accurate guide as to when the turducken is done.
- Remove the turducken from the oven and let cool in the pan for 20 minutes before serving.
- To serve, cut the turducken in half lengthwise. Carve crosswise so each slice reveals all three meat and dressings.
- Refrigerate left over turducken promptly.
- ENJOY!

For more information or call us at 408.354.7055