

Los Gatos Meats & Smokehouse



How to Cook Your Smoked Turkey



- Remove your turkey from vacuum bag when ready to cook.
- Keep your turkey refrigerated until ready to cook.
- Place turkey a rack in a roasting pan. Wrap in foil. This will keep your turkey moist.
- When checking the temperature, insert a meat thermometer so the tip is centered in the turkey breast, but does not touch fat or bone.
- Pre-heat oven to 325 degrees. Cook according to the chart below.

Approximate Cooking Times, in Minutes Per Pound of Meat @ 325 Degrees:

	Minutes per pound
Whole Smoked Turkey	10-12
Smoked Turkey Breast	8-10

- Remove turkey from the oven when the thermometer registers the desired temperature.
- The **thermometer** is your most accurate guide to determine when the turkey is done. The final thermometer reading will register 140-150 degrees.
 - Let the turkey stand for 15 minutes before carving.
Carving Your Turkey – Using a sharp knife, cut the skin between the thigh and breast. Bend the thigh outward to find the hip joint and cut through it to remove the whole leg. Cut through the joint between the thigh and the drumstick. Slice the meat from the drumstick and cut the thigh into pieces. Next, remove the wing by slicing diagonally down through the first joint toward the breast. Finally, hold the back of your fork against one side of the breast and slice the white meat.
- Enjoy!
- Refrigerate leftover turkey promptly.

For more information or call us at 408.354.7055