MEAT DEPARTMENT

2026 RAW TURKEY COOKING INSTRUCTIONS

NATURAL NAE WHOLE TURKEY

Conventional Oven:

To prepare turkey preheat oven to 325°F. Remove turkey from bag. Remove giblet package from neck skin area. With legs facing away, press one leg down near leg clamp to release. Release other leg. Do not remove clamp from turkey, clamp may be left on during cooking. Remove neck from body cavity. Re-tuck legs in clamp. Roast immediately.

To roast turkey cook whole turkey at 325F. Place turkey on rack in shallow pan, breast side up, and loosely cover with foil. Remove foil after 1 hour of cooking. Continue to roast at 325F until meat thermometer inserted into the thickest part of the thigh registers 180F. Juices should run clear. Let turkey stand 20 minutes before carving. Oven temperatures vary greatly, so cooking times are approximate. For optimal safety cook stuffing and turkey separately. If desired, add fully cooked stuffing to cooked turkey just prior to serving. Note: if the turkey is stuffed, be sure stuffing also reaches 165F.

LBS cooking time:
8-12 LBS 2 - 3 ½ hours
12-18 LBS 3 ½ - 4 ¾ hours
18-22 LBS 4 -5 hours
22-24 LBS 4 ¾ - 5 ½ hours

ORGANIC WHOLE TURKEY

Conventional Oven:

To prepare turkey preheat oven to 325°F. Remove turkey from bag. Remove giblet package from neck skin area. With legs facing away, press one leg down near leg clamp to release. Release other leg. Do not remove clamp from turkey, clamp may be left on during cooking. Remove neck from body cavity. Retuck legs in clamp. Roast immediately.

To roast turkey cook whole turkey at 325F. Place turkey on rack in shallow pan, breast side up, and loosely cover with foil. Remove foil after 1 hour of cooking. Continue to roast at 325F until meat thermometer inserted into the thickest part of the thigh registers 180F. Juices should run clear. Let turkey stand 20 minutes before carving. Oven temperatures vary greatly, so cooking times are approximate. For optimal safety

cook stuffing and turkey separately. If desired, add fully cooked stuffing to cooked turkey just prior to serving. Note: if the turkey is stuffed, be sure stuffing also reaches 165F.

LBS cooking time:

10-12 LBS 2 ¾ - 3 hours
12-14 LBS 3 - 3 ¾ hours
14-18 LBS 3 ¾ -4 ¼ hours
18-20 LBS 4 ¼ - 4 ½ hours
20-24 LBS 4 ½ - 5 hours

NATURAL NAE BONE-IN TURKEY BREAST

Conventional Oven:

To prepare turkey breast preheat oven to 325°F. Remove turkey from bag. Drain well and roast immediately.

To roast turkey place turkey breast on a rack in shallow pan. Roast skin side up at 325F, using the times in the chart below and until pop-up timer pops and meat thermometer inserted into the thickest part of the breast registers 165F. Juices should run clear. Allow cooked turkey breast to rest 15 minutes prior to carving. Oven temperatures vary greatly, so cooking times are approximate.

LBS cooking time:
4-6 LBS 1- 2 hours
6-10 LBS 1½ -3 ¼ hours

SPIRAL-SLICED NAE UNCURED HAM

Conventional Oven:

Preheat oven to 350°F. Remove from bag, remove soaker pad, and remove plastic from bone end of ham. Place the ham on a rack in a roasting pan. Add 1/4 inch water to the pan to help retain ham's natural juiciness and flavor. Rub the enclosed dry glaze directly on the ham and between the slices. Cover ham loosely with foil. Heat for approximately 10 minutes per pound or until warmed to desired temperature (approximately 120°F- 140°F).

RIB ROAST (OVEN OFF METHOD)

Conventional Oven:

To prepare rib roast, remove roast from packaging and place uncovered in the refrigerator overnight. This helps dry the surface for improved browning during cooking.

Three hours before cooking, remove roast from the refrigerator and allow it to stand at room temperature. Thirty minutes before roasting, preheat oven to 500°F. Season roast generously with coarse sea salt or kosher salt and freshly ground black pepper. Do not use iodized table salt.

Calculate cooking time by multiplying the weight of the roast (in pounds) by 5. Place roast fat-side up on a rack in a shallow roasting pan.

Roast at 500°F for the exact number of minutes calculated below. When cooking time is complete, turn the oven off, **do not open the oven door**. Leave roast in the closed oven for 2 hours. After 2 hours, remove roast from oven, carve, and serve immediately. Oven temperatures vary, so cooking results may differ slightly.

LBS cooking time:

4 LBS - 20 MINUTES

5 LBS - 25 MINUTES

6 LBS - 30 MINUTES

7 LBS - 35 MINUTES

8 LBS - 40 MINUTES

Note: For best results, do not exceed an 8 lb rib roast when using this cooking method. The Oven Off method is designed to produce a medium-rare roast.