



Turkey/ Prime Rib handling instructions

Plaza Produce

Prime Rib is actually really easy to cook. Season with your favorite rub and place it bone side down in a pan. A good rule of thumb is 15 minutes a pound at 350 degrees. However a small roast will need to cook at least 2 hours and 15 minutes. Use a good meat thermometer to finish. 120 degrees internal is medium rare.

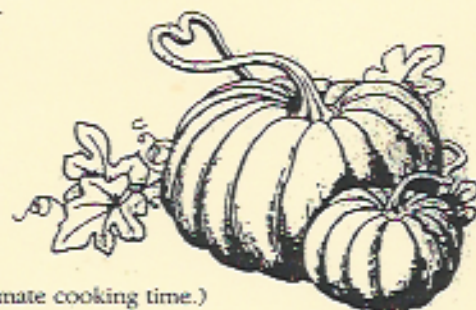
Shelton Turkeys

Shelton Turkeys are not frozen, but are "deep chilled" when they are shipped. If your turkey appears to be frozen, submerge it in lukewarm water for 15 minutes, and it will be ready to go (this will not help a frozen turkey). If you bought an "oven ready turkey, it is in a cooking bag. Piece the top of the bag to let the steam escape and use the below cooking times. No basting is necessary.

COOKING INSTRUCTIONS FOR YOUR FRESH STUFFED TURKEY

1. Preheat oven at 350 degrees.
2. Your turkey should sit out at room temperature for one half hour before cooking.

| <u>Weight</u> | <u>Approximate Cooking Time</u> |
|---------------|---------------------------------|
| 10 - 14 lbs | 3 hours, 30 minutes |
| 14 - 18 lbs | 4 hours |
| 18 - 22 lbs | 4 hours, 30 minutes |
| 22 - 26 lbs | 4 hours, 45 minutes |
| 28 - 32 lbs | 5 hours, 15 minutes |



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(if your turkey is not stuffed, subtract one half hour from the approximate cooking time.)

3. For the first hour of cooking leave uncovered. Baste with melted butter and paprika (mixed together) every 15 minutes.
 4. Cover the turkey with a lid or aluminum foil for the remainder of the cooking time.
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