

Cooking Instructions:

Defrost:

Thaw your Bacon-wrapped Turducken Roast for 3 to 4 days prior to cooking. Place the roast in the bag into a shallow pan and place in the refrigerator to defrost.

Cooking:

Pre-heat oven to 220°F. Remove plastic but leave netting on. Place roast on a rack in a roasting pan. Bake for 3 hours at 220°F and then increase heat to 350°F for the final 1 to 1.5 hours (until internal temperature exceeds 165°F). Check internal temperature with a meat thermometer. Baste the roast and then broil on high for 2 to 4 minutes or until golden brown. Remove from oven and baste one final time. Tent with foil and let it rest for 30 minutes before serving.