

# VALBELLA'S



**DELI, BAKERY & CAFÉ**  
**Est. 1978**

## TURDUCKEN COOKING INSTRUCTIONS

Preheat oven to 375° F

Place Turducken in baking pan. Place pan in the middle of oven. Bake until internal temperature exceeds 177°F. As a guideline, calculate 20 minutes for every pound, so a 12 lbs. Turducken takes approximately 4 hours. Reduce the baking time slightly for larger ones. Baste every hour to keep the Turducken moist.

When done, remove from oven and allow it to rest for 20 minutes before removing from the baking dish. Meanwhile, make the gravy with some of the pan drippings. With strong spatulas inserted underneath (there are no bones to support the bird's structure), carefully transfer to a serving platter. Remove the strings and stitching (be careful), then present Turducken to your guests before carving. Carve Turducken crosswise so that each slice contains all three meats.

**Note**

For frozen Turducken please allow 3-4 days to defrost in your fridge. Using a meat thermometer is highly recommended.

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