Fresh Rosebud Turkey Cooking Instructions

Follow these guidelines for cooking your **FRESH Rosebud Turkey!**

- **Always cook turkey to 165 degrees F - internal temperature!**
- Cooking times are approximate, at **325 degrees Fahrenheit**, for a fresh turkey.

Weight in Pounds	Not Stuffed	Stuffed
6-8 lb. Breast	2.25 to 3.25 hours	
8 to 12	2.75 to 3.00 hours	3.00 to 3.50 hours
12 to 14	3.00 to 3.75 hours	3.50 to 4.00 hours
14 to 18	3.75 to 4.25 hours	4.00 to 4.25 hours
18 to 20	4.25 to 4.50 hours	4.25 to 4.75 hours
20 to 24	4.50 to 5.00 hours	4.75 to 5.25 hours
24 to 30	5.00 to 6.00 hours	5.25 to 6.00 hours

- Roast turkey on flat rack in 2-inch-deep roasting pan.
- Brush skin with oil to prevent drying and to aid in obtaining golden color.
- Place turkey in preheated 325-degree oven.
- ***If turkey is stuffed, make sure stuffing temperature reaches 165° before removing turkey from oven.***
- Juices from the turkey should be clear, not reddish pink.
- When desired level of browning occurs, cover breast with foil tent to prevent drying.

No-Basting Method—No need to cover with foil!

- Wash turkey in cold water.
- Season turkey to desired taste then wrap in cheesecloth.
- Melt butter and pour over cheesecloth or use basting brush to paint cheesecloth.
- Cook turkey with cheesecloth on.
- Remove cheesecloth after removing turkey from the oven, then let turkey rest for 15 minutes before carving.
- No need to baste, no need for foil tent. Turkey will brown and cook beautifully!

Turducken Cooking Instructions

Turducken is a recipe idea that came from Cajun Chef Paul Prudhomme. It is a **turkey**, **stuffed with duck**, **stuffed with chicken**, with **layers of stuffing** and **seasonings** between each of the birds. The chicken and duck are de-boned, and the turkey is also de-boned except for the wings and legs. A turducken weighs between 18 and 20 pounds, and feeds 18 to 20 people.

Some time ago, an article appeared in the Wall Street Journal about this unusual combination, which created some interest in this area. Thanks to **WGN's Spike O'Dell and Dean Richards** who plugged our store by calling our butchers for information about the Turducken and telling their listeners how to order from us!

Cooking Instructions:

The traditional Cajun cooking method is to place the Turducken into an **ungreased 11" x 15" baking pan with sides** at least 2.5 inches deep. **Bake the Turducken at 190F**, about **12 hours**, until **meat thermometer reads 165F**.

There is no need to baste, but you will need to remove accumulated drippings from the pan every so often so that the lower portion of the turkey doesn't deep fry in the hot oil. A rack may also be used to lift the Turducken from the juices.

Alternative Cooking Instructions:

Bake at 300F for 6 to 7 hours, until meat thermometer reaches 165F.

When done, remove Turducken from oven and let rest and cool for one hour. Gravy can be made with the pan drippings. With strong spatulas inserted underneath (remember there are no bones to support the bone structure), carefully transfer the Turducken to a serving platter and present it to your guests before carving. Be sure to make your slices crosswise so that each slice contains all three meats.

Turducken Breasts can be cooked at either 190F for 6 to 7 hours, or **300F for approximately 4 hours**. Turducken breasts contain no bones. Turducken breasts weigh 8 to 10 pounds and feed 8 to 10 people.

Beef Roasting Cooking Tips

- **Rare:** Remove from oven at 125F. Temperature will rise to 135F in 10-15 minutes.
- **Medium Rare:** Remove from oven at 130F. Temperature will rise to 140F in 10-15 minutes.
- **Medium:** Remove from oven at 140F. Temperature will rise to 150F in 10-15 minutes.
- **Medium Well:** Remove from oven at 145F. Temperature will rise to 155F in 10-15 minutes.

Use the following times as a guideline ***in addition to using a meat thermometer*** inserted into meat not in an area touching bone.

Cooking times for the following are **based on medium rare doneness**, except for the Pork Roast, which should be cooked to 145F for perfect doneness.

- **Beef Tenderloin:** Season the tenderloin by rubbing with Casey's "Steak and Roast Seasoning" or your favorite seasoning. Place in a shallow roasting pan with or without a rack and roast in a 425F oven for 45 minutes. Remove from oven, let rest 10-15 minutes, carve and serve.
- **Rib Roast:** Stand on bone in roasting pan. Cook in 325F oven for 20-25 minutes per pound. Remove from oven, let rest 10-15 minutes, carve and serve.
- **Rib Eye Roast:** Season to taste with Casey's "Steak and Roast Seasoning" or your favorite seasoning. Place on rack in shallow roasting pan in a 325F oven for 20-25 minutes per pound. Remove from oven, let rest 10-15 minutes, carve and serve.
- **Crown Roast of Pork:** Season with **Casey's "Pork Roast Seasoning"** or your favorite seasoning. Place in shallow roasting pan in a 325F oven.
  - For roast with fewer than 16 ribs, roast for 26 minutes per pound.
  - For roast with 18 ribs or more, roast for 20 minutes per pound.