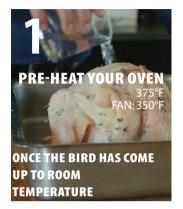
# HOW TO Store YOUR KELLYBRONZE TURKEY 1. REMOVE FROM THE BOX AND TAKE OUT THE GIBLET BAG. 2. PUT EVERYTHING IN THE REFRIGERATOR. 3. ALLOW THE BIRD TO STAND AT ROOM TEMPERATURE FOR 2 HOURS BEFORE COOKING IN A PRE-HEATED OVEN. DO NOT WASH THE BIRD BEFORE COOKING.

## HOW TO Cook YOUR KELLYBRONZE TURKEY FOLLOW CAREFULLY THE INSTRUCTIONS BELOW. DO NOT STUFF THE BIRD - COOK STUFFING SEPARATELY.



#### PLACE BREAST SIDE DOWN

add 1 pint of water (to catch the juices that comes from the turkey) and your favourite vegetables. Season well. Do NOT stuff - cook stuffing separately.

**PUT IN THE OVEN WITH NO ALUMINIUM FOIL** so that you don't steam the skin and poach the meat.





**USING OVEN GLOVES HOLD** THE BIRD BY IT'S LEGS TO TURN OVER HALF WAY THROUGH THE COOKING

**TIME** Check the temperature.

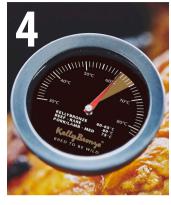
#### PIERCE RIGHT THROUGH THE THIGH SKIN

to allow the juices to drain and the thighs to cook. Add more water if required.



#### **MONITOR THE TEMPERATURE REGULARLY**

by putting the thermometer half way through the thickest part of the meat - not touching the bone. Our cooking times are a guide only - ovens vary so regardless of the time Trust your thermometer!



#### TAKE OUT OF THE OVEN **AS SOON AS THE NEEDLE**

**HITS 140°F** and leave to stand for 30 mins - it will keep cooking and the needle will climb. Don't be tempted to cover it.

If the temperature of the meat after standing for 30 mins is:

140°F - It's Pink 150°F - It's Perfect

160°F - It's Overcooked



#### **MAKE THE TASTIEST GRAVY**

Skim excess fat from the top of the stock and scrape in all the delicious caramelised bits from the roasting tin and heat.

"Please give your delicious KellyBronze turkey the attention it deserves so as not to overcook it and please use the thermometer.

PAUL KELLY



#### **GET CRACKLING!**

The breast and leg skin can be peeled off and placed on a baking tray. Season and return to a hot oven for approximately 10-15 minutes until crisp.

### Watch

#### our videos:

How to cook, & How to carve WWW.KELLYBRONZE.COM

## HOW TO Time YOUR KELLYBRONZE TURKEY

A KELLYBRONZE COOKS EXTREMELY OUICKLY BECAUSE OF THE MATURITY AND EXTRA INTRAMUSCULAR FAT. THERE IS NO NEED FOR BUTTER BASTING. IF COOKED CORRECTLY THE MEAT IS MOIST AND THE EXTENSIVE FREERANGE PROVIDES A MORE SATISFYING BITE.

OVENS VARY, OUR TIMINGS ARE GIVEN ONLY AS A GUIDE. THESE INSTRUCTIONS APPLY TO KELYBRONZE ONLY. ENSURE THAT THE BIRD HAS BEEN OUT OF THE REFRIGERATOR FOR 2 HOURS AND THAT THE OVEN IS HOT.

8-10lb 11-13lb 14-16lb 17-19lb 20lb WEIGHT **APPROXIMATE** 11/2 hours 13/4hours 2 hours 21/4 hours 21/2 hours

REMOVE FROM THE OVEN AT 140F, OTHERWISE IT MAY BECOME OVERCOOKED DURING RESTING.

IT IS EXTREMELY IMPORTANT TO REST THE BIRD AFTER COOKING, UNCARVED AND UNCOVERED.

THE TEMPERATURE OF THE MEAT WILL CONTINUE TO RISE FOR A TIME.

