

# 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.



**1**  
**PRE-HEAT YOUR OVEN**  
375°F  
FAN: 350°F  
**ONCE THE BIRD HAS COME UP TO ROOM TEMPERATURE**

**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.



**2**  
**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.



**3**  
**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!**



**4**  
**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.**  
*Check*  
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



**5**  
**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



**6**  
**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](http://WWW.KELLYBRONZE.COM)

## HOW TO *Time* YOUR KELLYBRONZE TURKEY

A KELLYBRONZE COOKS EXTREMELY QUICKLY 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 KELLYBRONZE ONLY. ENSURE THAT THE BIRD HAS BEEN OUT OF THE REFRIGERATOR FOR 2 HOURS AND THAT THE OVEN IS HOT.**

WEIGHT	8-10lb	11-13lb	14-16lb	17-19lb	20lb
APPROXIMATE	1½ hours	1¾ hours	2 hours	2¼ hours	2½ 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.**

