

1/2 TURDUCKEN ROLL

COOKING INSTRUCTIONS

PREPARATION

- 1 Preheat the oven to **350°F**.
- 2 Add **1/2 cup of water** to the bottom of the roasting pan.
- 3 Place the Turducken roll on the roasting rack.
- 4 Cover the entire roll with the included parchment paper.
- 5 Loosely tent the roasting pan with aluminum foil.

BAKE AT 350°F

Cook for approximately **2 1/2 hours**, or until the internal temperature reaches **165°F** when measured in the center of the roll.

During the last **1/2 hour** of cooking:

- 1 Remove the aluminum foil and parchment paper.
- 2 Baste the roll with the pan drippings.

When cooking is complete, remove the pan from the oven and let the Turducken roll rest in the roasting pan for at least **1/2 hour**.

Using a heavy-duty spatula, carefully lift the Turducken roll from the rack and transfer it to a carving platter.

Remove all butcher twine and netting before slicing.

TO SERVE

Cut the Turducken roll into approximately **1-inch-thick medallions**.