

# Tip Top Meats

European Delicatessen & Gourmet Foods

## REHEATING INSTRUCTIONS FOR A PRECOOKED TIP TOP TURKEY

1. Let the turkey stand at room temperature for 30 minutes
2. Preheat the oven to 350 degrees Fahrenheit
3. Put the turkey in the pan upside down so the breast will not get dried out
4. Add 1 cup of water in the pan to create juice for gravy
5. Cover the turkey with foil and put it in the oven
6. Turn the oven down to 275 degrees Fahrenheit and leave the turkey in for 5 minutes to the pound. (example: 10 pound turkey in for 50 minutes)
7. About 10 minutes before the turkey is ready to come out, take the foil off and baste with either butter, the turkey drippings or anything you like
8. Let the turkey stand for 15-20 minutes for easier carving

### Average Turkey Sizes:

Hens: 10-20 Pounds

Toms: 20-30+ Pounds

**Guten Appetit!**