

Turkey & Ham

Cooking Instructions

TURKEY

Preheat your oven to 325°F. Generally, for an unstuffed turkey, you will want to cook it 15 minutes for every pound. For a stuffed turkey, it will be about 20-25 minutes per pound, Tent your bird with foil so that the breast stays nice and moist while the rest of the bird has a chance to cook through. Remove the foil about an hour before you expect the turkey to be finished cooking so that the outside is browned evenly. Your turkey should have an internal temperature of 175°F when it is complete. Let rest for 30 minutes before carving.

FRESH HAM

Preheat your oven to 325°F. Add any desired seasonings, and cook the ham in the oven for about 10-15 minutes per pound or until the ham reaches an internal temperature of 160°F on a meat thermometer. Let the ham rest about 15-20 minutes before slicing for serving.

BOAR'S HEAD HOLIDAY HAM

Preheat your oven to 325°F. Remove ham from packaging and lightly score the ham in a diamond pattern with a sharp knife. Place in a shallow roasting pan. Place a thin layer of glaze on the entire surface of the ham, reserving a small amount for basting. Add 1/2 cup water to the pan. Tent the ham with aluminum foil, sealing edges tightly to the pan. Bake 15 minutes per pound. Remove ham 15 minutes before it finishes baking and apply additional glaze if desired. Raise oven temperature to 425°F and bake uncovered for remaining 15 minutes.

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