



JOE'S MEAT & SEAFOOD STORE COOKING INSTRUCTIONS

Fresh Turkeys

Joe's fresh turkeys are flash-frozen for safe transportation from the farm to our store. This means the outer portion may feel frozen, but the inside is not. Refrigerate the turkey (on the bottom shelf) until ready to prepare. No matter what brand you've chosen, cooking instructions are the same. Remember to remove the neck and giblets pack(s) prior to cooking. The basic rule of thumb is 13-15 minutes per pound at 325°F - 350°F. Time may vary if the oven is repeatedly opened, or it's packed with multiple dishes. The thickest part of the breast should be 165° F for serving. For stuffed turkeys, temp the center of the stuffing AND the thickest part of the breast.

Once the turkey reaches approx. 158° F, remove from the oven and tent with foil for 1 hour. The turkey will continue to cook. The final serving temp should be approx. 165°F. After carving, be sure to refrigerate leftover turkey within 2 hours. Remember to remove the wishbone, clean it, and allow it to air dry, then make a wish with your favorite friend or family member!

Brining Recommendation

1 gal water	Combine ingredients in a large, clean container.
1 cup brown sugar	A cooler lined with a large trash bag works great.
1.5 cups kosher salt	Place the cooler in the coldest part of the garage
1 Tblsp Rosemary	or another secure area. Empty the insides of the
1 Tblsp Thyme	turkey, then place the turkey in the prepared brine.
1 Orange, cut into wedges	Seal the bag, then pour ice on top. Brine 1 HR/Lb. This

can be done overnight. In the morning, remove from the container, rinse carefully, finish prep as desired, and cook. Be sure to clean the sink area with disinfectant when rinsing is complete. Dispose of the brine and clean the cooler thoroughly with disinfectant.

Dearborn Brand Hams

The Dearborn Brand Hams we are offering this year include the Classic Smoked Ham, the Unglazed Spiral Sliced Ham w/Glaze Packet, and the Glazed Spiral Sliced Ham. All Dearborn Brand Hams are gluten free and pre-cooked. Instructions are provided on the label, and we've provided basic cooking instructions below. Remember, the key to a delicious ham is realizing it's already cooked, just heat it to desired temperature.

Basic Heating Instructions for All Hams: Preheat oven to 325°F. Remove all outer covering from the ham and place in an oven-safe dish. Add approximately a cup of water or juice to the pan. Cover with a lid or foil and heat 10-12 minutes per pound. Remove from the oven. Let sit 15 minutes before carving & serving. If using a glaze packet, remove the foil and start basting the ham every 5 minutes with the glaze for the 30 minutes prior to removing it from the oven.

Dearborn Classic Smoked Ham

This ham is a pre-cooked, semi-boneless, hickory-smoked traditional ham known for its lean texture and rich flavor.

Unglazed Spiral Sliced Ham w/Glaze Packet

The ham is slow-cooked then smoked for up to 24 hours. If serving without the glaze, remove from the refrigerator 15-20 minutes prior to serving. It will be most flavorful if served at room temperature.

Glazed Spiral Sliced Ham, Pre-Glazed

This ham is slow-cooked and smoked for up to 24 hours. Remove from the refrigerator 15-20 minutes prior to serving. It will be most flavorful if served at room temperature.

Kielbasa

Some kielbasa is sold ready to eat and can be enjoyed cold or heated. If it's fresh, choose your favorite cooking method and heat it to 165°F. Kielbasa can be boiled, pan-seared, baked, or grilled. When boiling, prick the casing first.



JOE'S PRODUCE OVEN READY MEALS

*****ALL THANKSGIVING FEAST MENU ITEMS SHOULD REMAIN REFRIGERATED (35-40°F) UNTIL READY TO COOK, HEAT, OR EAT*****

Cooking Whole Turkeys

The whole turkeys purchased in the Produce Store through the Thanksgiving Menu are completely Ready to Cook. They have been cleaned, prepped, and can go directly into the oven in the pan provided. The general rule of thumb is to roast a turkey is 13-15 minutes per pound. However, oven temperatures and cooking times vary, so it's strongly recommended that a meat thermometer is used throughout the cooking process.

Herb Brined Whole Turkey 4-6 Servings (10-14 Lbs.)

AND Small (10 Lbs.)– Medium (14 Lbs.) Ready to Cook Turkeys

1. Take the prepared turkey out of the refrigerator and place on the counter for approx. 1 hour. This will ensure a more even heat distribution when cooking.
2. Pre-heat oven to 425°F
3. Keep the turkey covered in foil. Place in the oven and roast approx. 45 minutes to 1 hour or until the internal temperature of the thickest part of the breast reaches 145°F
4. Remove the foil, set the oven temperature to 325°F. Continue cooking and basting the turkey with its own roasting juices every 30 minutes or so.
5. Continue cooking until the internal temperature of the thickest part of the breast is around 158°F, approx. 1.5-2 hours. The skin should be golden brown.
6. Remove the turkey from the oven and cover tightly with aluminum foil. Let it rest for 45 minutes before carving. The turkey will continue to cook once it's removed from the oven. The final temperature should be approx. 165°F.
7. Carve, serve & enjoy!

Herb Brined Whole Turkey 8-10 Servings (16-18 Lbs.)

AND Large (18 Lbs.) & XLarge (22 Lbs) Ready to Cook Turkeys

1. Take the prepared turkey out of the refrigerator and place on the counter for approx. 1.5 hours. This will ensure more even heat distribution when cooking.
2. Pre-heat oven to 425°F
3. Keep the turkey covered in foil. Place in the oven and roast approx. 1.5 to 2 hours or until the internal temperature of the thickest part of the breast reaches 145°F
4. Remove the foil, set the oven temperature to 325°F. Continue cooking and basting the turkey with its own roasting juices every 30 minutes or so.
5. Continue cooking until the internal temperature of the thickest part of the breast is around 158°F. approx. 2.5 - 3 hours. The skin should be golden brown.
6. Remove the turkey from the oven and cover tightly with aluminum foil. Let it rest for 45 minutes before carving. The turkey will continue to cook once it's removed from the oven. The final temperature should be approx. 165°F.
7. Carve, serve & enjoy!

Heating Bourbon Glazed Boneless Spiral OR House Smoked Boneless Ham Slices

Both Spiral and Smoked Ham Slices are already cooked. They can be eaten cold, at room temperature or heated as follows:

1. Preheat oven to 325°F
2. Keep meat in aluminum pan, covered, and place in oven
3. Heat 10 minutes per pound.
4. Slices can also be heated in smaller portions if desired.

Heating Appetizers, Side Dishes, and Other Entrées The following items can be heated in the prepared pan. Remember to add toppings before heating if included.

- Asiago Stuffed Mushrooms (1 doz = use “small” cook time below)
 - Buttered Vegetable Medley
 - Buttery Mashed Potatoes
 - Cornbread Dressing
 - Green Bean Casserole (fried onions on side)
 - Herb Roasted Boneless Turkey Breast Slices
 - Joe’s Gourmet Macaroni & Cheese (cheese topping on side)
 - Lobster Macaroni & Cheese (cheese topping on side)
 - Roasted Butternut Squash Crumble (crumble on side)
 - Kielbasa & Sauerkraut
 - Sweet Potato Casserole (marshmallows on side)
 - Traditional Herb Stuffing
1. Preheat oven to 350°F
 2. Place pan into oven and heat as follows or until food reaches 165°F or a minimum of 140°F at its center:
 - a. Small/1LB - 15-20 minutes
 - b. Medium/3LB- 30-40 minutes
 - c. Large/5LB -30-50 minutes

Heating Gravy & Soups:

- **Turkey Gravy**
 - **Red Wine Demi-Glace**
 - **All Soups**
1. Pour the item into a saucepan.
 2. Simmer on low to medium heat until hot, stirring occasionally.

