



RAW, Whole Turkey Cooking Instructions

Please note: These are cooking instructions, NOT reheating instructions.

1. Season Turkey with granulated garlic, rosemary, salt, pepper.
 - a. (optional) Rub with honey for golden color.
 - b. If turkey is already seasoned, disregard step 1.**
2. In a large roasting pan, coat the bottom of the pan with chicken broth and minimal white cooking wine. Recommended: use liquid provided at the bottom of the roasting pan from Grace's Marketplace.
3. Preheat oven at 400° before placing turkey in the oven.
4. When the oven is at 400°, place turkey in the oven on a large roasting pan, and turn temperature down to 350°. **Cover with aluminum foil for 1 hour of cooking process.**
5. Turkey should cook for 8 minutes, to the pound at 350°, uncover after the first hour of baking. (Do not baste the turkey to retain heat in the oven.)
6. Let turkey rest for 20 minutes prior to carving to retain its natural juice.

RAW, Whole Turkey Breast Cooking Instructions

Please note: These are cooking instructions, NOT reheating instructions.

1. Season Turkey with granulated garlic, rosemary, salt, pepper.
 - a. (optional) Rub with honey for golden color.
 - b. If turkey breast is already seasoned, disregard step 1.**
2. In a large roasting pan, coat the bottom of the pan with chicken broth and white cooking wine. Recommended: use liquid provided at the bottom of the roasting pan from Grace's Marketplace.
3. Preheat the oven to 325 degrees. Place the turkey breast on a rack in a roasting pan, skin side up.
4. Roast the turkey for 1½ to 1¾ hours, until the skin is golden brown and an instant-read meat thermometer registers 165 degrees when inserted into the thickest and meatiest area of the breast. Check the breast after an hour or so; if the skin is overbrowning, cover it loosely with aluminum foil.
5. When the turkey is done, remove from the oven, cover the pan with aluminum foil, and allow the turkey to rest at room temperature for 15 minutes. Slice and serve warm with the pan juice



RAW, Whole Prime Roast

Please note: These are cooking instructions, NOT reheating instructions.

1. Season Prime Roast with granulated garlic, salt, pepper.
 - a. (optional) Combine granulated garlic, salt, pepper, 2 Tbsp Dijon Mustard, ½ cup horseradish, 1 bunch diced Italian parsley. Rub on to Prime Roast.
b. If Prime Roast is already seasoned, disregard step 1.
2. Preheat oven at 375° before placing roast in the oven. DO NOT cover or tent.
3. Prime Roast should cook in the lower part of the oven for approx. 2 hours until thermometer reads 125 degrees for rare, 140 degrees for medium rare, 160 degrees for well done.
4. Prime roast must rest at least 20 minutes before carving to avoid losing its juices and drying out.

RAW, Whole Filet Mignon

Please note: These are cooking instructions, NOT reheating instructions.

1. Season Filet Mignon with granulated garlic, salt, pepper.
 - a. (optional) Combine granulated garlic, salt, pepper, 2 Tbsp Dijon Mustard, ½ cup horseradish, 1 bunch diced Italian parsley. Rub on to Filet Mignon.
b. If Prime Roast is already seasoned, disregard step 1.
2. Preheat oven at 500° before placing Filet Mignon in the oven. DO NOT cover or tent.
3. Filet Mignon should cook in the lower part of the oven for approx. 22 minutes for Rare and 25 minutes for Medium Rare.
4. Remove the beef from the oven, cover it tightly with aluminum foil, and allow it to rest at room temperature for 20 minutes before slicing.