



Serving Instructions

RIBCRIB SMOKED TURKEY

-  **1** KEEP THAT FOWL IN THE FRIDGE UNTIL YOU'RE READY TO FEAST.
-  **2** PREHEAT OVEN TO 350°F.
-  **3** FULLY UNDRESS THAT BIRD AND DISCARD WRAPPING.
-  **4** PLACE ON RACK IN ROASTING PAN WITH HALF INCH OF WATER TO KEEP THE MEAT PLUMP AND DELICIOUS.
-  **5** SEAL IN THE FLAVOR BY LOOSELY COVERING WITH FOIL, CRIMPED TIGHTLY AROUND THE EDGE OF THE PAN.
-  **6** SET TIMER FOR 2 - 2.5 HOURS*. PLACE IN OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 165°F.
-  **7** LET YOUR FINISHED TURKEY REST 20 MINUTES BEFORE YOU DIG IN.
-  **8** CARVE IT, PLATE IT, AND ENJOY!

*HEATING TIME IS APPROXIMATE.

RibCrib  Est. 92
SMOKIN' THE GOOD STUFF

