

Tiefenthaler Smoked Turkey Cooking Instructions

Ingredients

1 Whole Tiefenthaler
Smoked Turkey—
thawed



Method

Preheat oven to 200°
degrees. Place the
Smoked Turkey in a
roasting pan with the
breast side up. Add a
little water to the bot-
tom of the pan (about
½ inch). Cover with a
lid or tin foil and cook
for about

3 1/2 — 4 hours.

Turkey should reach an
internal temperature of
140 degrees before re-
moving from oven.

