

Make your feast legendary

A luxurious trilogy of chicken, duck, and turkey, layered for a decadent, celebratory culinary showpiece.



**GLUTEN FREE • DAIRY FREE • NO PRESERVATIVES
NO NITRATES • MADE LOCALLY • CLEAN INGREDIENTS**

Cooking Instructions

1. Thawing (if possible):

- For best results, thaw the turducken in the refrigerator for 24-36 hours before cooking.
- If cooking from frozen, adjust cooking time as needed.

2. Preheat the Oven:

- Set your oven to 165°C (325°F).

3. Prepare the Turducken:

- Remove all packaging and place the turducken in a roasting pan or baking dish.
- Add 1/2 cup of chicken broth, white wine, or water to the pan to keep it moist.
- Cover the pan tightly with aluminum foil to prevent drying out.

4. Cook the Turducken:

- If thawed: Cook for approximately 1 hour 45 minutes to 2 hours.
- If frozen: Cook for approximately 2 hours 30 minutes to 3 hours.
- Use a meat thermometer to ensure the internal temperature reaches 74°C (165°F) in the center of the duck & pork stuffing.

6. Uncover for Browning:

- In the last 15-20 minutes of cooking, remove the foil to allow the turducken to brown. Optional: brush with butter or glaze for extra flavour.

7. Rest Before Serving:

- Let the turducken rest for 10-15 minutes before slicing. This helps retain its juices and makes carving easier.

Serving Tip

Slice carefully to showcase the layers of turkey, duck, pork and chicken sausage stuffing for a stunning presentation! Your guests are going to love this.