

TURKEY

General Tips:

Refrigerate as soon as possible. To retain original Caribbean flavor and moisture, do not overheat. Cooking times and temperatures can vary from oven to oven. A meat thermometer should read 160°F internally when fully heated.

- Preheat oven to 350°F
- Cover turkey with aluminum foil to protect the breast
- Heat turkey for 1 hour, covered
BONELESS: 15–20 minutes, covered
- Remove foil and heat for an additional 20 minutes
BONELESS: 5–10 minutes
- Baste or use a spoon to pour the cooking juice continuously over the turkey
- Remove and serve

PROTEINS

- Preheat oven to 350°F
- Reheat for approximately 30–40 minutes, until internal temperature reads 165°F

SEAFOOD

- Preheat oven to 350°F
- Reheat for 10–15 minutes until internal temperature reads 155°F

SIDES *SEE BELOW FOR STUFFING & GRAVY DIRECTIONS*

- Preheat oven to 350°F
- Reheat covered with aluminum foil for 10–15 minutes until internal temperature reads 155°F

STUFFING

- Preheat oven to 350°F
- Reheat covered with aluminum foil for 15–20 minutes
- Remove foil and heat for additional 5 minutes until internal temperature reads 155°F

GRAVY

- Reheat on stove
- Bring to a simmer for 5 minutes