



INSTRUCTIONS FOR COOKING TURKEY, SPOONBREAD & MADEIRA GRAVY

Thank you for purchasing an apple brined-smoked turkey from Milton's Cuisine & Cocktails. Before cooking the turkey, let's go over a few instructions.

Firstly, this delicious turkey is not cooked all the way through. It has been smoked for about 5 hours at a temperature of 180 degrees. So to complete the process, start by setting your oven to 325 degrees Fahrenheit.

There are two options for cooking this turkey, with or without the roasting bag. For a more moist turkey, cook it in the bag. For a crispy skinned turkey, remove it from the bag and just roast in the pan.

Either way, the flavor will still be tremendous.

Next, place the turkey on the lowest oven rack. If you are cooking your turkey with the bag, poke a few holes in the top and cook for 2 – 2.5 hours. If you are not using the bag it will take 3 – 3.5 hours. To check for doneness, insert a thermometer into the deepest part of the thigh. The temperature should read 175 degrees Fahrenheit or just below**. Pull the turkey out of the oven and allow it to rest for 20-30 minutes before carving. This will allow the meat to repose and keep the juices inside the meat.

Lastly, while the turkey is resting place the sage-corn spoonbread on an oven safe tray and bake at 325 for 10-12 minutes, or until hot. Also, reheat the Madeira gravy in a small pot, stirring over medium heat until it reaches a simmer. Then after much anticipation and a growing appetite, carve turkey and serve with sage-corn spoonbread and Madeira gravy.

To heat the sides, microwave the container on high for 2 minutes. Stir well and microwave for another 2 minutes or until desired temperature.

Stir one last time and serve.

Enjoy and Happy Thanksgiving!

- CHEF DEREK DOLLAR



**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

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