



INSTRUCTIONS FOR COOKING TURKEY AND 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, 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 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.

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

Milton's
CUISINE & COCKTAILS



*Merry
Christmas*

**TURKEY, HAM & PRIME RIB
HEATING INSTRUCTIONS**



INSTRUCTIONS FOR COOKING SPIRAL HAM WITH BOURBON ORANGE GLAZE

Thank you for purchasing a Bourbon Orange Glazed Ham from Milton's Cuisine & Cocktails. Before cooking the ham, let's go over a few instructions.

Firstly, this delicious ham is cooked all the way through, so it can be eaten hot or cold. If you would like serve your ham warm, start by setting your oven to 300 degrees Fahrenheit.

Untie the oven bag and brush the ham with about a cup of the glaze. Tie the bag, and poke a few holes in the top.

Place the ham on the lowest oven rack. Cook for 2 hours.

To check for doneness, insert a thermometer into the center, next to the bone. The temperature should read 120 degrees Fahrenheit.

Next, pull the ham out of the oven, untie the bag and pull the bag down around the bottom of the ham. Brush with more glaze and return to the oven at 400 degrees Fahrenheit for 15-20 minutes. Lastly, remove the ham from the oven, brush more glaze on, and allow it to rest for 20-30 minutes before serving. This will allow the meat to repose and keep the juices inside. Use the remaining glaze as a sauce.

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.

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INSTRUCTIONS FOR SMOKED & SPICED PRIME RIB WITH PINK PEPPERCORN HORSERADISH SAUCE

Thank you for purchasing a smoked & spiced prime rib from Milton's Cuisine & Cocktails. Before cooking the roast, let's go over a few instructions.

Firstly, this delicious beef is NOT COOKED ALL THE WAY through. It has been smoked for about 2 hours at a temperature of 225 degrees. So, to complete the process, start by setting your roast out on the counter for one hour, in order to acclimate to room temperature. **Also, preheat your oven to 300 degrees Fahrenheit.**

Next, remove the roast from the bag and place it on the lowest oven rack. Cook for 1.5 – 2 hours. To check for doneness, insert a thermometer into the center of the beef. For a medium-rare roast, pull the roast out at 120 degrees Fahrenheit. For a more medium doneness, pull the roast out at 130 degrees Fahrenheit.**

Lastly, remove the rib roast 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.

To serve, slice your prime rib thinly and serve in between sliced bread or rolls. You can also cut the roast into thicker pieces and serve as a steak portion. Just top with the pink peppercorn horseradish sauce and enjoy!

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.

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