HOW TO ROAST YOUR

**FRESH**

**BOLTON TURKEY**

 *PREHEAT OVEN TO 350°*

* **PLACE BREAST DOWN**
(ALL JUICE WILL RUN DOWN INTO THE BREAST MEAT,
BREAST WILL NOT GET DRIED OUT FROM THE DIRECT HEAT)
* **ADD ½ - 1 INCH. OF WATER TO PAN,
COVER WITH FOIL**

*12-13 MINS. PER LB – UNSTUFFED*

*14-15 MINS. PER LB – STUFFED*

**165° - 170° INTERNAL TEMPERATURE**

**BREASTS ONLY:** DOUBLE THE WEIGHT OF THE BREAST,
FOLLOW THE DIRECTIONS AS LISTED ABOVE.

***OVENS MAY VARY.***

***Times are approximate.***

*ENJOY YOUR BOLTON’S TURKEY!*