

# **BUTCHER** | **HOLIDAY COOKING INSTRUCTIONS**

## **BRINED / BOUDIN STUFFED TURKEY** *uncooked*

Pre-heat oven to 450°F. Remove turkey from all packaging, lightly coat bird with oil, then season to taste with salt & pepper. Pour 2 cups of broth or water into roasting pan, place turkey in pan & put it in the oven, turning down the heat to 350°F. Generally, turkeys should be cooked for 13 minutes per pound, but temperature should be checked throughout the cooking process. The meat/stuffing should reach a minimal internal temperature of 165 F. Once that temperature is reached, remove turkey from oven & rest it for about 20 minutes before slicing & serving.

## **SMOKED TURKEY** *cooked*

Allow turkey to come to room temperature to serve. You may also reheat the turkey in a 325°F degree oven until the internal temperature reaches 145°F.

## **MARINATED PRIME RIB**

Preheat oven to 400°F. Season roast liberally with salt & pepper, then place the roast on a roasting pan in the center of your oven. After 10 minutes, turn the oven down to 325°F & cook roast until it reaches an internal temperature of 118-120°F on an instant read thermometer for rare-medium rare (for medium well, cook until 145°F).

Slice roast & season with sea salt before serving.

## **SMOKED PRIME RIB**

Allow prime rib to come to room temperature to serve.

You may also reheat the prime rib covered in foil in a 325°F degree oven until the internal temperature reaches 145°F.

## **JAMBALAYA STUFFED CHICKEN**

Pre-heat oven to 450°F. Rub the chicken with salt, pepper & oil. Put the chicken on a sheet pan & cook for 15 minutes. Then turn down heat to 375°F & cook for approximately 45 minutes to 1 hour.

Look for an internal temperature of 165°F in the jambalaya in the center of the chicken. Once that temperature is reached, remove chicken from oven & rest it for about 20 minutes before slicing & serving.

## **BUTCHER HAM**

Pre-heat oven to 325°F. Place the ham on roasting pan, lightly glaze it with 1/3 of the mustard glaze if you wish & place it in the center of the oven. Glaze the ham again after 10 minutes, using another 1/3 of the glaze & repeat after another 10 minutes, using up the remaining glaze. Begin checking the ham, heating it until it reaches an internal temperature of 145°F on an instant-read thermometer.

## **CHICKEN & ANDOUILLE GUMBO**

Reheat gumbo in medium saucepan or pot & bring to a simmer. Serve hot with rice & scallions for garnish.

## **HOLIDAY CASSEROLES** | *Mac'n'Cheese | Shrimp + Eggplant Dressing | Broccoli + Rice Casserole*

Pre-heat oven to 350°F. Remove contents from container & place in an oven safe container. Bake until golden brown, warm & bubbly. -- *LARGE SIZE: Approx. 1 1/2 hours* || *SMALL SIZE: Approx. 30 min.*

## **MASHED POTATOES, SAUSAGE JAMBALAYA, BRUSSELS SPROUTS & SMOTHERED GREENS**

Pre-heat oven to 350°F. cover with foil & heat for about 20 minutes or until hot.

## **DINNER ROLLS**

Pre-heat oven to 350°F & remove dinner rolls from plastic bag, leaving in the tray. Cover bread w/ foil & heat until warm, approximately 5-10 minutes. Brush with melted butter before serving.