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M-F 10-6

Sat. 10-6

Sun. 10-3

Congratulations!** You are about to undertake a true Cajun Culinary experience. If you haven't cooked one before, don't worry. We've made it easy. Follow the simple instructions and enjoy. These times are based off of a 13 lb bird. Smaller birds will take less time and larger birds will take a little longer. **Use a meat thermometer!

Turducken Cooking Instructions:

Thaw Turducken if frozen. Preheat oven to 375 deg. Cover and bake for 2 1/2 to 3 hours breast side up (the side not sewn). Uncover and bake an additional 30 to 45 minutes to brown. Internal temperature of poultry needs to be 165 degrees.

Turducken Roll Instructions:

Thaw Roll if frozen. Do not remove netting until ready to carve. Bake covered for 1 1/2 to 2 hours. Uncover and bake an additional 30 to 45 minutes for browning. Internal temperature of poultry needs to be 165 degrees.

Tips:

A Turducken will thaw under refrigeration in 4 to 5 days. A Turducken Roll will thaw under refrigeration in 36 to 48 hours.

Placing a pan of water in the oven along with the Turducken will help keep the bird as moist as possible. Take care not to allow the pan to run dry. You may need to add water to it a few times.

*Cooking times will vary from oven to oven. Using a meat **thermometer** will considerably reduce the chances of over-cooking or under-cooking your Turducken.*

Convection ovens: Reduce heat to 350 degrees.

Allow a Turducken to rest for 20 to 30 minutes and a Turducken Roll 15 minutes before carving.

Turduckens are seasoned on the inside but not the outside. Use your favorite seasoning to rub all over it if desired.. Turducken Rolls are already seasoned.