



## How To Roast Your Whole Fresh Bolton Turkey

- **Preheat your oven to 350° F**
- **Place your turkey breast down in your roasting pan** (All the juice will run down into the breast meat & it will not get dried out from the direct heat)
- **Add 1/2" - 1" of water to your roasting pan & cover with tin foil**

### **Approximate Cooking Times:**

12-13 Mins. Per lb. – Unstuffed

14-15 Mins. Per lb. – Stuffed

**Cook until the internal Temperature is 165° - 170° F**

### **For Turkey Breasts**

Double the weight of the breast & follow the same directions listed above.

*Enjoy your Bolton's Turkey!*