



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!

