

Saslove's Meat Market  
50 Byward Market Square  
(613) 241-9266

# TURKEY



## Cooking Directions

1. Bring the bird to room temperature and season.
2. Preheat the oven to 430°F. Roast at 430°F for 20 minutes.
3. Reduce heat to 350°F and roast for about 25 minutes per kilo.
4. Baste every hour. Cover with foil if it's browning too quickly.
5. Cover loosely with foil and let it rest for an hour.

**Cooked Temperature Reading: 165°F**

## Seasoning Suggestions

- Garlic
- Maple
- Lemon
- Herbs

## Wine Pairings

- Pinot Noir
- Chardonnay
- Champagne

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