



Thank you for choosing quality and joining our family of discerning customers. For four generations Bowman & Landes has maintained a reputation for value and flavor that sets us apart and brings people back for more! Our store is open year round, so high quality product is always available!

General Turkey Tips

Turkey Size: We suggest one pound per person or one and a half pounds for leftovers.

Thawing a Turkey: The quickest safe way to thaw a turkey is in cold water. Change the water every hour. This method takes approximately 30 minutes per pound. Another way to thaw is in the refrigerator. Place your turkey on a tray and allow 1 to 3 days to thaw, depending on size.

Storing Turkey: Turkey can be held up to 3 days in the coldest part of the refrigerator. To hold an extra day or two, place in freezer for several hours to chill and then place in the refrigerator.

Heating Smoked Turkeys & Breasts

-Take your whole smoked turkey or smoked breast out of the bag. Heat in a covered pan with 1/8" to 1/3" water at 250° F for approximately 1 hour. It is fully cooked so it can be served cool, warm or hot.

-Your smoked spiral glazed breast, bag and foil removed, can be heated in a covered pan with a little water. Another option is to take the breast out of the bag and leave the foil. Tent the foil making sure the breast is covered. Place on a baking pan and heat for 1 hour at 250° F.

-After you've enjoyed these gourmet delights, we suggest you use the remaining bones and tidbits to create a delicious, full-bodied soup stock!

Preparing Your Turkey Product

Cooking Instructions:

1. Preheat oven to 450° F (325° for cooking bag).
2. Remove turkey from plastic bag.
3. If you have a whole turkey remove gibletss from neck cavity & neck from chest cavity. Boil on stovetop with water for broth while you cook.
4. Pat turkey dry. We prefer to cook our dressing in a seperate pan. Turkeys cooked unstuffed are more moist.
5. Brush with butter or olive oil if desired. Rub Turkey inside and out liberally with salt and favorite spices.
6. Place product into a roasting pan.
-For whole turkeys and breasts, place breast side up for best presentation or place breast down for juiciest white meat.
7. Add approximately 1/2" water to pan.
8. Cook at 450° F uncovered for 45 minutes. Cover with lid or if an aluminum foil cover is your only option, it must be used properly; place a foil tent with the "shiny side in" loosely over the turkey. Reduce temperature to 325° F until meat thermometer registers 165° F in the thickest part of the breast and 170° F in the thickest part of the thigh. Remove from oven.
9. Cover and let stand for 20 minutes before carving.

Roasting Time Chart

Cooking Instructions: Whole Turkey (unstuffed) -

Weight	Roaster/Cooking Bag	Foil Covered
12-16 lbs.	2-3 hours	3-4 hours
17-22 lbs.	3-4 hours	4-5 hours
23-27 lbs.	4-5 hours	5-6 hours

Breast & Roast -

Weight	Roaster/Cooking Bag	Foil Covered
5-7 lbs.	2-3 hours	3-4 hours
8-10 lbs.	3-4 hours	4-5 hours
11-12 lbs.	4-5 hours	5-6 hours

Cooking times are approximate. Turkeys cooked in a roaster will take approximately one hour less than a turkey covered with foil. Check for doneness with a meat thermometer begining ONE HOUR BEFORE anticipated finish time. Remove covering at this point if more browning is desired.