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## Cooking your Bacon-Wrapped Turducken Roast

### ***STEP 1: Ensure roast is fully defrosted.***

To defrost, you can simply thaw your Bacon-wrapped Turducken Roast in the refrigerator for 2-3 days or for rapid thawing place in sink or bucket with cool water for 24 hours.

### ***STEP 2: Cook (choose preferred method below)***

#### **Low to High Temperature Cooking - Conventional Oven (approx. 4 hours)**

Pre-heat oven to 220°F. Place the bacon-wrapped turducken roast on a rack and put it in a roasting pan and set it in the center of the oven. Bake for 3 hours at 220°F and then increase heat to 350°F for the final 45 minutes to 1 hour (until internal temperature exceeds 165°F). Baste the roast and then broil on high for 2 to 4 minutes or until golden brown. Remove from oven and baste one final time. Tent with foil and let it rest for 30 minutes before serving.

Cooking time: Internal temperature is the best indicator of doneness. As long as it takes for the internal temperature to exceed 165°F is how long it takes for your bacon-wrapped turducken roast to cook. Please allow approx. 30 to 40 minutes per lb e.g. an 7 lb Turducken Roast may take up to 4.5 hrs with this method.

Note: If the roast is not elevated on a rack, accumulated drippings may have to be removed from the pan every hour so that the lower portion does not deep fry in the hot oil.

### **Low Temperature Cooking - Conventional Oven (approx. 5 ½ hours)**

Pre-heat oven to 220°F. Place the bacon-wrapped turducken roast on a rack and put it in a roasting pan and set it in the center of the oven. Bake for 5 to 5 ½ hours at 220°F (until internal temperature exceeds 165°F). Baste the roast and then broil on high for 2 to 4 minutes or until golden brown. Remove from oven and baste one final time. Tent with foil and let it rest for 30 minutes before serving.

Cooking time: Internal temperature is the best indicator. As long as it takes for the internal temperature to exceed 165°F is how long it takes for your bacon-wrapped turducken roast to cook. With this method please allow approx. 45 to 50 minutes per lb e.g. an 7 lb Turducken Roast may take up to 6 hrs.

Note: If the roast is not elevated on a rack, accumulated drippings may have to be removed from the pan every hour so that the lower portion does not deep fry in the hot oil.

### **BBQ - Outdoor Grill**

Ensure propane tank is full. Light grill. For best results keep one burner switched to OFF. (Eg. on a two burner BBQ keep one side off; on a three burner BBQ keep the middle burner off.) Bring temperature inside grill up to a constant 220°F. Wrap roast in foil. Place foil wrapped turducken roast directly above the burner that has been switched off so it is not over direct flame. Close lid and cook until internal temperature exceeds 165°F. After approximately 5 hours remove foil, place roast on the rack with bacon facing up and cook for final 20 to 30

minutes or until golden brown.

Total cooking time is approximately 5½ hours but this can vary based on the BBQ. Internal temperature is the best indicator of doneness. As long as it takes for the internal temperature to exceed 165°F is how long it takes for your turducken roast to cook. Please allow approx. 45 to 50 minutes per lb e.g. an 7 lb Turducken Roast may take up to 6 hrs.

Note: With some BBQs it is difficult to ensure a consistent temperature. Check frequently for high flames and flare-ups. Check internal temperature often.

### ***STEP 3: Serve and Enjoy!***

Your bacon-wrapped turducken roast is fragile when hot. This bird has no bone structure to hold it shape. Be sure to keep it on or in it's cooking container. Remove the turducken roast carefully from the oven/grill/slow cooker, cover immediately in foil and allow it to rest for at least 30 min before moving or serving. Meanwhile, you may want to make some gravy with some of the drippings. With strong spatulas inserted underneath (remember there are no bones to support the roast), carefully transfer the turducken roast to a serving platter or cutting board. Remove the netting and present it to your guests before carving. Be sure to make your slices crosswise so that each slice contains all three meats.

**Serves 12 based on approx. 0.55 lbs = 9 oz per person**