

Butterball Smoked Turkey is fully cooked and ready to eat. The pink color of the meat comes from smoking and curing and is not a sign of undercooked meat.

IF THE TURKEY IS FROZEN . . .

- Thaw, breast up, in unopened wrapper, on a tray, in the refrigerator for 2 to 3 days.
- **DO NOT THAW AT ROOM TEMPERATURE**

TO SERVE COLD . . .

- Remove turkey from wrapper.
- Carve turkey. See directions on reverse side.
- Let meat stand at room temperature 15 minutes to take off the chill.

TO HEAT IN CONVENTIONAL OVEN . . .

- Heat oven to 325°F.
- Remove turkey from wrapper. Do not stuff turkey.
- Position Turkey Lifter on flat rack in open pan, about 2 inches deep. See Turkey Lifter Directions.
- Place turkey, breast up, on flat rack in pan. Do not add water.
- Spray with nonstick cooking spray or brush lightly with vegetable oil for best appearance.
- Cover pan completely with aluminum foil.
- Place turkey in 325°F oven and heat until warm:
4-1/2 to 6 pounds 1 to 1-1/4 hours • 6 to 9 pounds 1-1/4 to 1-1/2 hours • 10 to 12 pounds 1-1/2 to 2 hours
- Carve and serve immediately.

TO HEAT ON OUTDOOR GRILL . . .

- Prepare charcoal or gas grill for medium indirect heat, using a drip pan.
- Remove turkey from wrapper. Do not stuff turkey.
- Place turkey, breast up, on grill rack over drip pan.
- Cover grill and heat turkey until warm:
4-1/2 to 9 pounds 3/4 to 1 hour • 10 to 12 pounds 1 to 1-1/2 hours
- Carve and serve immediately.

TO HEAT SLICED TURKEY IN MICROWAVE OVEN . . .

- Remove turkey from wrapper
- Cut legs and thighs from turkey. Carve breast into 1/4-inch slices.
- Overlap half of breast slices in microwave-safe dish and include one leg and thigh, cut off bone if desired. Cover with waxed paper.
- Microwave on Medium (50% power) for 7 to 9 minutes, turning dish once.

NOTE: You may need to adjust the time for your microwave and the quantity of turkey being heated.

TO HEAT WHOLE TURKEY IN MICROWAVE OVEN . . .

- Remove turkey from wrapper. Do not stuff turkey
- Place turkey, breast up, on microwave-safe tray and level with microwave-safe item (i.e. wooden spoon), if necessary.
- Spray with nonstick cooking spray or brush lightly with vegetable oil to prevent the skin from drying.
- Microwave on Medium (50% power) for 4 to 5 minutes per pound. Rotate tray 3 or 4 times during heating and remove drippings that accumulate.
- Cover the turkey loosely with foil and let stand 5 minutes before carving.
- Serve immediately.

HOW TO USE THE TURKEY LIFTER . . .

- Put Turkey Lifter full length on flat rack in roasting pan. Place turkey, breast up, on Lifter so the two middle clips are under back of turkey. Raise one loop over wings and breast, the other over drumsticks.



Rest loops on turkey, not over pan during heating.

- Lift warm turkey onto platter with Turkey Lifter. Remove Lifter and discard, as Lifter is to be used only once.

NOTE: Do not use Lifter when heating on a grill as string may burn.

STORING THE LEFTOVERS . . .

- Refrigerate leftovers within 1 hour after heating. Cut turkey into pieces to speed cooling.
- Use refrigerated smoked turkey within 3 days.

Questions About Turkey Preparation?
Call the Butterball® Turkey Talk-Line™
Toll Free Number

1-800-323-4848

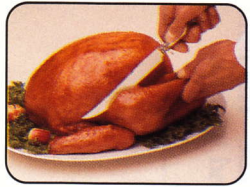
For the Hearing Impaired, Call

1-800-TDD-3848

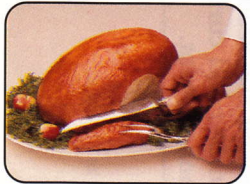
Open November-December

HOW TO CARVE . . .

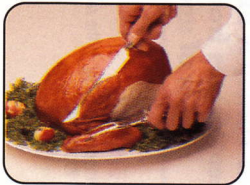
- Cut band of skin holding drumsticks. Grasp drumstick. Place knife between thigh and body of turkey and cut through skin to joint. Remove entire leg by pulling out and back, using point of knife to disjoint it. Separate thigh and drumstick at joint.



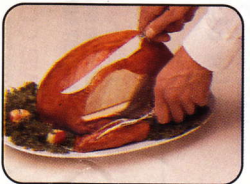
- Insert fork in upper wing to steady turkey. With knife, make a long cut above wing joint through to body frame. Wing may be disjointed from body, if desired.



- Slice straight down with an even stroke, beginning halfway up the breast. When knife reaches cut above wing bone, slice will fall free.



- Continue slicing white meat by starting cut at a higher point each time.



SMOKED TURKEY AND FRUIT SALAD

- 1 container (8 oz.) vanilla yogurt**
- 1-1/2 tablespoons seedless red raspberry jam**
- 1 teaspoon grated orange zest**
- 1 teaspoon raspberry or wine vinegar**
- Spinach leaves**
- Sliced Butterball Smoked Turkey**
- 2 pears, sliced**
- 2 oranges, peeled and sectioned**
- 1 cup fresh raspberries**

To make dressing, stir together yogurt, jam, orange zest and vinegar in small bowl. Line serving plates with spinach. Top with several slices smoked turkey, pear slices, orange sections and raspberries. Serve with dressing. Makes 4 servings.