

• READ BEFORE ROASTING. •

**BUTTERBALL®**

*Li'l* **Butterball**

**12C Complete Roasting Directions • Turkey Lifter Inside Packet**

## Thawing Directions

Thaw turkey in unopened bag in cold water 3 to 4 hours. Change water often. Or, thaw turkey in bag on tray in refrigerator for 1½ to 2 days. **DO NOT THAW AT ROOM TEMPERATURE.**

## Roasting Schedules

Net Weight	Approximate Roasting Time in 325°F Oven On Flat Rack in Shallow Open Pan	
	Stuffed	Unstuffed
4 to 7 pounds	2 to 2¾ hours	1¾ to 2¼ hours
7 to 9 pounds	2¾ to 3¼ hours	2¼ to 2¾ hours

If covered dark enamel pan is used, decrease above roasting times ¼ to ½ hour. Remove cover last ½ hour of roasting time for browning.

## Preparation Directions

1. Remove turkey from bag. Set oven at 325°F.
2. Free legs from tucked position. Do not cut band of skin.
3. Remove plastic bags containing neck, giblets and gravy from neck and body cavities. Cooked neck and giblets (see directions) may be used in making gravy or stuffing.
4. Rinse turkey and drain well.
5. If desired, stuff neck and body cavities lightly. Turn wings back to hold neck skin in place.
6. Return legs to tucked position. No trussing is necessary.
7. See directions for use of the Turkey Lifter.
8. Place turkey, breast side up, on flat rack in pan and roast, using one of these methods:
  - a. In Shallow Open Pan (about 2 inches deep)—use no water or cover.
  - b. In Covered Dark Enamel Pan—roast covered. See Roasting Schedules for further directions.
9. Insert meat thermometer deep into thickest part of thigh next to body, not touching bone.
10. Brush skin with oil to prevent skin from drying. Baste occasionally during roasting, if desired.
11. For Shallow Open Pan Method: When skin is golden brown, shield breast with lightweight foil to prevent overbrowning.
12. Check for doneness. See Tests for Doneness.
13. After turkey is removed from oven, let stand 15 to 20 minutes for easier carving.

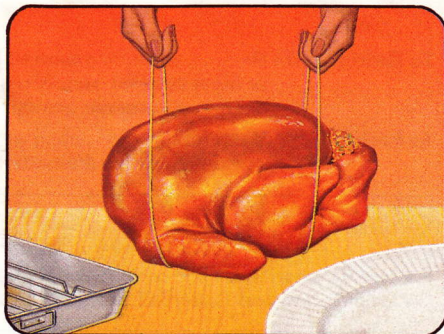
## Tests for Doneness

1. Thigh temperature should be 180 to 185°F. If turkey is stuffed, for further testing remove thermometer from thigh and place in center of stuffing. Temperature should be 160 to 165°F.
2. Protecting fingers with paper or cloth, press thigh and drumstick. Meat should feel soft.
3. When thigh skin is pricked, juices should no longer be pink.

## Turkey Lifter Directions

1. Place Turkey Lifter full length on flat rack in roasting pan. Place turkey on Lifter so the two middle clips are centered under back of turkey.
2. Raise one loop over turkey breast, the other over drumsticks. Rest loops on turkey breast and drumsticks, not over edge of roasting pan during roasting.
3. Lift roasted turkey onto serving platter with Turkey Lifter. Remove Lifter and discard. Turkey Lifter is to be used only once.

**Note:** Do not use Lifter when barbecuing as string may burn.



## Directions for Cooking Giblets

Simmer giblets in salted water, about ½ hour for liver and 2 to 2½ hours for neck, heart and gizzard. Chop meat and use in gravy or stuffing. To Microwave, place 3 cups water, ½ teaspoon salt, neck, gizzard and heart in 2-quart microwave-safe casserole and cover. Microwave at Medium (50% power) 35 minutes. Add liver, cover and microwave 10 minutes more.

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## Microwave Directions

**To Prepare:** Thaw turkey in refrigerator as directed and remove from bag. Follow steps 2 through 6 under Preparation Directions. If stuffed, cover exposed stuffing with plastic wrap to hold stuffing in place. Make Browning Sauce:

½ stick (¼ cup) butter    ¼ teaspoon paprika    ½ teaspoon browning and seasoning sauce

Microwave butter at High (100% power) 30 to 40 seconds until melted. Blend in paprika and browning and seasoning sauce. Stir well before each use.

### **To Cook:**

1. Place turkey, breast down, in microwave-safe dish. If turkey tips, level with microwave-safe item to cook evenly.
2. Brush back of turkey with 1 tablespoon Browning Sauce.
3. See Microwave Cook Schedule for cooking time. Use Cook Schedule closest to weight of turkey. Weight equals net weight minus 8-ounce gravy packet. Follow Part I and Part II Cook Times without any delayed interruptions.
4. Microwave at High (100% power) for Time 1. Rotate turkey ½ turn. Microwave for Time 2. Remove and discard drippings.
5. Turn turkey, breast up. If stuffed, remove plastic wrap. Brush with Sauce. Level if turkey tips.
6. Microwave at Medium (50% power) for Times 3, 4 and 5. At end of each Time, rotate turkey ¼ turn, remove and discard drippings; brush turkey with Sauce. If over-browning occurs, shield with small pieces of foil. After Time 5, check for doneness. A meat thermometer inserted deep into thickest part of thigh (not touching bone) should be 180 to 185°F. The temperature deep in thickest part of breast (not touching bone) should be 170°F; in center of stuffing 160 to 165°F. If all these temperatures have not been reached, cook for Time 6. Recheck temperatures; cook longer if necessary.
7. Cover cooked turkey with foil. Let stand 15 minutes for easier carving.

## Microwave Cook Schedule for Stuffed or Unstuffed Turkey

Approximate Cook Time in  
625 to 700 W Microwave Ovens

	Weight*					
Times	4 lb.	5 lb.	6 lb.	7 lb.	8 lb.	9 lb.
<b>Part I—Breast down at High (100% power)</b>						
1	8 minutes	10 minutes	12 minutes	14 minutes	16 minutes	18 minutes
2	8 minutes	10 minutes	12 minutes	14 minutes	16 minutes	18 minutes
<b>Part II—Breast up at Medium (50% power)</b>						
3	8 minutes	10 minutes	12 minutes	14 minutes	16 minutes	18 minutes
4	8 minutes	10 minutes	12 minutes	14 minutes	16 minutes	18 minutes
5**	8 minutes	10 minutes	12 minutes	14 minutes	16 minutes	18 minutes
6	8 minutes	10 minutes	12 minutes	14 minutes	16 minutes	18 minutes
Total Cook Time	48 minutes	1 hour	1 hour 12 minutes	1 hour 24 minutes	1 hour 36 minutes	1 hour 48 minutes

\*Weight = net weight minus 8-ounce gravy packet.

\*\*Check for doneness after Time 5.

## Barbecue Directions

**To Prepare Covered Grill:** Open all dampers and leave open during cooking. Place a foil drip pan on bottom of rack. Place 25 to 30 briquettes on each of two sides of drip pan, lengthwise only. Light briquettes and burn 15 to 20 minutes or until white in color. Do not cover grill. Place top rack inside grill with handles over coals. Use manufacturer's directions for gas and electric grills.

**To Prepare Turkey:** Thaw turkey according to directions and remove from bag. Follow steps 2, 3, 4, 6 and 9 of Preparation Directions. Brush skin with oil. Stuffing may be baked in foil or disposable foil pan on grill beside turkey during last hour of cooking. If barbecue sauce is used, brush on turkey during last half hour of cooking.

**To Barbecue:** Place turkey on top rack. Cover grill. To maintain heat, add 4 to 5 briquettes to each side every hour of cooking. See Roasting Schedules and Tests for Doneness for further directions. To remove turkey, protect hands with paper towels or washable mitts.

**NOTE:** Wind direction, temperature and humidity will vary the amount of heat produced which may affect cooking time.

## Storage of Leftovers

**To Refrigerate:** Remove all stuffing from turkey cavities and refrigerate. The whole turkey or meat stripped from bones may be wrapped and refrigerated. Use within 3 days for optimum quality.

**To Freeze:** Wrap turkey and stuffing separately and freeze. Use stuffing within 1 month and turkey within 2 months for optimum quality.

## Try Other Butterball Products

For variety, serve these fine selections – Butterball Turkey, Butterball Stuffed Turkey, Butterball Breast of Turkey and Butterball Boneless Turkey.