



## Small Tur-duck-en Cooking Instructions

Pre-heat oven to 225°.

Place pan uncovered in oven.

After 3 hours cover the pan with foil. Cook an additional 2 hours.

After 2 hours have gone by, check the temperature at the center of the tur-duck-en. Remove from oven when internal temperature reaches 165°.

Drain pan drippings and reserve for gravy.

Let tur-duck-en rest covered for an additional hour before slicing.

To slice: take wings and legs off and cut in slices width wise like a loaf of bread.

**Total time:**

Approximately 6 hours. Cooking time will vary based on oven calibration.

