

Happy Thanksgiving!



Heating Instructions

Raw Turkey Breast

- Leave Turkey Breast wrapped in aluminum foil.
- Cook approximately 15-20 minutes for every pound at 350°
- Cook uncovered for the last 15-20 minutes for a crispy golden skin.
- Internal temperature should be 165°

Fully Cooked Turkey

- Preheat oven to 350°
- Leave Turkey wrapped in aluminum foil & cover with water or broth during heating.
- Heat Turkey for 75-90 minutes.
- Rest and enjoy!

Raw Whole Turkey

- Leave Turkey wrapped in aluminum foil.
- Cook approximately 15-20 minutes for every pound at 325°/350°
- Cook uncovered for the last 20-30 minutes for a crispy golden skin.
- Internal temperature should be 165°

All Trays of Food

- Preheat oven to 350°
- Leave aluminum tray cover on.
- Heat for 30-45 minutes, or until desired temperature.
- Enjoy!



SALPINO
ITALIAN FOOD MARKET
& CATERING

*Wishing you and your family a healthy,
happy and blessed Thanksgiving.*

With our sincerest thanks,
The Salpino Family

