

# THE FARMER'S RAIL

## STUFFED TURKEY BREAST COOKING SUGGESTIONS

- Let your stuffed breast come to room temperature before cooking.
- We have already lightly seasoned the skin. If you prefer more salt, pepper, or poultry seasoning, feel free to add.
- The best cooking results will be achieved by placing your turkey breast on an elevated roasting rack.
- Set your oven temperature to 325F.
- A good guesstimate for cooking time is 18 minutes/lb.
- Put away your timer and use a meat thermometer.
- Begin to check the temperature of your turkey breast about half way through your guesstimated cooking time. This will gauge how quickly it's cooking.
- Remove your turkey breast when your meat thermometer reads 155F in the center of the turkey breast.
- Let it rest for 10-15 minutes before removing the netting and slicing.
- To make a gravy combine your drippings with a roux, turkey or chicken stock, and fresh herbs. Season to taste with salt and pepper.
- Enjoy your awesome Brunty Farms turkey!