

Tiefenthaler Smoked Turkey



Method

Preheat oven to 200° degrees. Place the Smoked Turkey in a roasting pan with the breast side up. Add a little water to the bottom of the pan (about ½ inch). Cover with a lid or tin foil and cook for about

3 1/2 — 4 hours.

Turkey should reach an internal temperature of 140 degrees before removing from oven.

