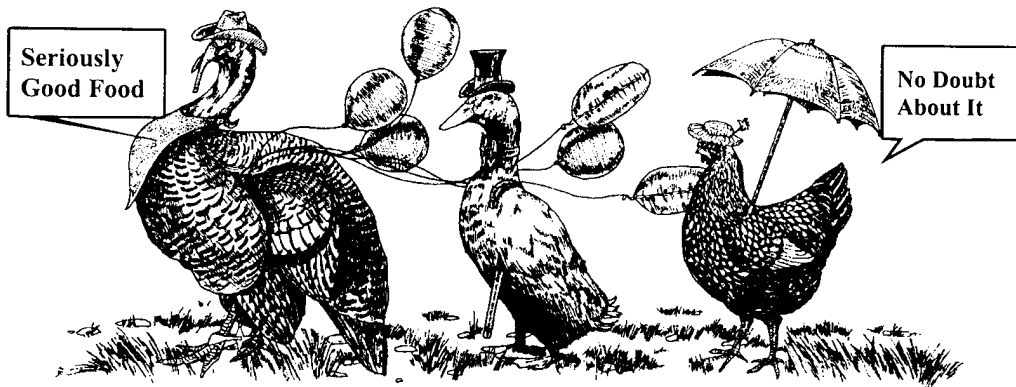


# La Boucherie



## Tur Duc Ken

### *What is this thing?*

*Never has a culinary item caused such a commotion!*

*A turducken is an accumulation of three different birds.... turkey, duck and chicken along with your choice of stuffing. All three birds have been boned, leaving only the wing bones of the turkey for aesthetic purposes. The turkey is the outside bird, with the duck and chicken inside. Because it is a La Boucherie turducken, rest assured that the skin and fat have been removed from the duck and chicken along with any excess turkey fat. The different layers of meat are then separated by a layer of stuffing. Because of the wonderful taste explosion and ease of preparation, the turducken is fast becoming a holiday tradition in most homes and we hope it will become your tradition in the future. The weight of the Tur-Duc-Ken is 15 to 16 lbs. and should feed approximately 14 to 18 people. The staff of La Boucherie want to thank you for your patronage and hope your culinary experience is delightful.*

#### Stuffings:

*Jalapeno Cornbread      Wild Rice Pecan      Dirty Rice  
Crawfish Jambalaya      Shrimp & Sausage Jambalaya*

## Tur Por Ken

*You guessed it! Turkey, Pork Loin glazed with honeyed butter & Chicken stuffed with either  
Jalapeno Cornbread, Dirty Rice or Wild Rice Pecan*

#### Tur-Duc-Ken & Tur-Por-Ken Cooking Directions: Keep product frozen until ready to use.

Remove from box, place in a pan and thaw in the refrigerator approximately 3½ days prior to cooking. Remove plastic bag and place completely thawed bird, breast side up or string side down, in a greased roasting pan, making sure the bird does not touch the sides. The legs and wings cook faster so place foil over these areas, and then loosely cover the entire bird with a tent of aluminum foil. **The foil should not be tucked in**, just tented. Preheat oven to 350°. Bake approximately 3½ to 4 hours or until the skin is golden brown in color, basting with butter occasionally. Remove from oven and discard the foil. Allow to firm up before transferring and carving by letting **it rest approximately 45 minutes to 1 hour**. The inside will remain hot. Transfer to a serving platter, supporting the back of the bird. The string is all that holds this creation together so be careful with the transfer. After transferring, remove string and wings to facilitate carving. Cut in half vertically from the neck to the leg area and carve horizontally the individual slices. Sometimes the leg area will split but this will not affect the taste. If this should happen, place parsley around this area to make a nicer presentation. Enjoy!