

# Reynolds KITCHENS<sup>®</sup>

## Oven Bags

FOR MEATS AND POULTRY 8-24 LBS

**Turkey Size**

TENDER  
JUICY  
MEATS



# Reynolds KITCHENS® Turkey Oven Bags



## Prep

Preheat the oven to 350° F. Add 1 TBSP of flour to the bag and SHAKE (this will keep the bag from bursting). Put the bag in a pan that's at least 2" deep.

For gluten free, substitute cornstarch for flour.



## Cook

Place your ingredients in the bag and close it with a tie. Cut (6) half-inch slits on the top to let steam escape, then tuck the ends of the bag into the pan. Cook according to the recipe. The bag will do all the work, LOCKING IN FLAVOR and basting the ingredients.



## Clean Up

Cut open the top of the bag—carefully!—to serve. (Make sure the bag's in the pan or on a supportive surface.) Just toss the bag when you're done!

Fast and easy clean up.

## Frequently Asked Questions

### ■ Can I use Reynolds Oven Bags in my countertop electric roaster oven?

Use Reynolds Kitchens® Oven Bags in full-size conventional electric or gas ovens and in microwave ovens only. Do not use Reynolds Kitchens® Oven Bags in countertop electric roaster ovens or counter top convection ovens, halogen light ovens, toaster ovens or any type of grill.

### ■ What should I do if the ties are missing?

Check inside the folded insert for the ties. If they are not there, cut a ½-inch strip from the open end of the bag and use it as a string to tie the bag.

### ■ Do I have to always add flour to the oven bag?

#### What types of flour or flour substitutes can I use?

Flour is needed to help prevent the bag from bursting and to help blend the fats and juices during cooking. You can use wheat, rice, potato, or gluten free flour. Corn starch, corn meal, matzo meal or finely crushed crackers all work well as flour substitutes.

### ■ What is the best doneness temperature for chicken and turkey?

The USDA states that poultry is safe to eat when cooked to 165°F and checked with a meat thermometer in several places not touching the bone. If you prefer well done poultry, cook it until the dark meat reaches 180°F.

**INSTRUCTIONS:** Preheat oven to 350°F. Add 1Tbsp flour, 2 stalks sliced celery and 1 medium sliced onion to oven bag. Spray inside of bag with non-stick cooking spray if desired. Brush thawed turkey with oil or melted butter; season as desired. Place turkey on top of vegetables in bag. Close bag with tie; cut six ½-inch slits in top of bag. Bake according to chart below until meat thermometer reads at least 165°F in several places not touching the bone. Bake until dark meat reaches 180°F if desired.

Use Reynolds Large Size Oven Bag for foods 8 lbs or smaller. **ALWAYS CHECK DONENESS WITH MEAT THERMOMETER.**

## Turkey

	TOTAL WEIGHT	TIME	ADD FLOUR	ADD WATER	MEAT THERMOMETER TEMPERATURE
Whole Turkey, unstuffed	10-12 lb.	1½ to 2 hr	1 Tbsp.	None	165° F
	12-16 lb.	2 to 2¼ hr	1 Tbsp.	None	165° F
	16-20 lb.	2¼ to 2½ hr	1 Tbsp.	None	165° F
	20-24 lb.	2½ to 3 hr	1 Tbsp.	None	165° F
Whole Turkey, stuffed (stuffing should be 165°F)	10-12 lb.	2 to 2½ hr	1 Tbsp.	None	165° F
	12-16 lb.	2½ to 2¾ hr	1 Tbsp.	None	165° F
	16-20 lb.	2¾ to 3 hr	1 Tbsp.	None	165° F
	20-24 lb.	3 to 3½ hr	1 Tbsp.	None	165° F
Turkey Breast, bone-in	8-12 lb.	1¾ to 2¼ hr	1 Tbsp.	None	165° F
Turkey Breast, boneless	8-12 lb.	2½ to 3 hr	1 Tbsp.	None	165° F
Wild Turkey	Same as whole turkey above, but if skinless, add ¼ cup water and brush with extra oil or butter				

**INSTRUCTIONS:** Preheat oven to 325°F. Add 1 Tbsp. flour to oven bag. Season beef or lamb with 1 tsp. dried thyme, 1/2 tsp. pepper. Close bag and cut six 1/2-inch slits in top of bag; see Product Usage Instructions above. Bake according to chart below.

**IF MEATS ARE SMALLER THAN 8 lbs:** Close bag about 1-inch from food and cut off excess bag material.

**ALWAYS CHECK DONENESS WITH MEAT THERMOMETER.**

## Beef

	TOTAL WEIGHT	TIME	ADD FLOUR	ADD WATER	MEAT THERMOMETER TEMPERATURE
Beef Rib Roast, small end 4 ribs	8-10 lb.	2½ to 2¾ hr	1 Tbsp.	None	145° F
Brisket, boneless whole	8-10 lb.	3 to 3¼ hr	1 Tbsp.	½ Cup	Fork Tender

## Lamb

	TOTAL WEIGHT	TIME	ADD FLOUR	ADD WATER	MEAT THERMOMETER TEMPERATURE
Leg of lamb, bone-in	8-10 lb.	2 to 2½ hr	1 Tbsp.	None	150° F
Leg of lamb, boneless	7-8 lb.	1¾ to 2¼ hr	1 Tbsp.	None	150° F

**INSTRUCTIONS:** Preheat oven to 325°F. Add 1 Tbsp. flour to oven bag. Season fresh pork as desired. No seasoning needed for smoked pork. Close bag and cut six 1/2-inch slits in top of bag; see Product Usage Instructions above. Bake according to chart below.

**IF MEATS ARE SMALLER THAN 8 lbs:** Close bag about 1-inch from food and cut off excess bag material.

**ALWAYS CHECK DONENESS WITH MEAT THERMOMETER.**

## Pork

	TOTAL WEIGHT	TIME	ADD FLOUR	ADD WATER	MEAT THERMOMETER TEMPERATURE
Fresh Ham (Pork Leg) boneless	12-14 lb.	3½ to 4 hr	1 Tbsp.	½ Cup	160° F
Top Loin Roast, boneless, tied	10 lb.	2 to 2¼ hr	1 Tbsp.	½ Cup	160° F
Whole Fully Cooked Ham, bone-in	12-16 lb.	2½ to 3¼ hr	1 Tbsp.	None	140° F
Fully Cooked Ham Half, bone-in	8-10 lb.	2 to 2½ hr	1 Tbsp.	None	140° F
Fully Cooked Ham Half, boneless	10-12 lb.	2¼ to 2¾ hr	1 Tbsp.	½ Cup	140° F
Spiral Sliced Ham -place cut side down	8-10 lb.	1½ to 1¾ hr	1 Tbsp.	None	140° F
Whole Country Ham, bone-in*	10-14 lb.	3½ to 4½ hr	1 Tbsp.		160° F
Country Ham Half, bone-in*	5-7 lb.	2½ to 3 hr	1 Tbsp.		160° F

\***ADDITIONAL INSTRUCTIONS FOR COUNTRY HAM:** Soak completely covered in water 24 hours before cooking; drain. Add 4 cups fresh water to oven bag to cook whole country ham; 2 cups water for country half.

# Traditional Holiday Ham



- 1 tablespoon flour
- 12 to 16 lb. fully-cooked whole ham, bone-in
- Whole cloves
- 1 Reynolds Kitchens® Oven Bag, Turkey Size

**PREHEAT** oven to 325°F.

**SHAKE** flour in Reynolds Kitchens® Oven Bag, Turkey Size; place in roasting pan at least 2 inches deep. Trim skin and fat from ham, leaving a thin layer of fat. Lightly score surface of ham in a diamond pattern; insert cloves.

**PLACE** ham in oven bag. **CLOSE** oven bag with nylon tie; cut six ½ inch slits in top. Insert meat thermometer through slit in bag into thickest part of ham, not touching bone. Tuck ends of bag in pan.

**BAKE** 2½ to 3¼ hours or until meat thermometer reads 140°F. Let stand in oven bag 15 minutes.

Provides 12-16 servings.

# Two-at-Once Roasted Turkey Breast



- 1 tablespoon flour
- 2 medium onions, cut in eighths
- 4 stalks celery, sliced
- 2 bone-in turkey breasts, thawed (4 to 8 lbs. each)

Vegetable oil

Seasoned salt, pepper

- 1 Reynolds Kitchens® Oven Bag, Turkey Size

**PREHEAT** oven to 350°F.

**SHAKE** flour in Reynolds Kitchens® Oven Bag; place in roasting pan at least 2-inches deep.

**ADD** vegetables to oven bag. Brush turkey breasts with oil; sprinkle with seasoned salt and pepper.

**PLACE** turkey breasts in oven bag on top of vegetables, separating for heat circulation.

**CLOSE** oven bag with nylon tie; cut six 1/2-inch slits in top. Tuck ends of bag in pan.

**BAKE** 1½ to 2 hours or until meat thermometer reads 165°F in each breast, not touching the bone. For easy slicing, let stand in oven bag 10 minutes.

Estimate ½ lb. per person for generous servings with leftovers.

Explore [ReynoldsKitchens.com](https://www.ReynoldsKitchens.com) for more delicious recipes and cooking tips!

## Reynolds KITCHENS® Turkey Oven Bags

- Tastier, Juicier Meats
- Perfect for everyday family dinners
- No mess, easy clean up



Also available in a size that holds meat up to 8 lbs. or 4-6 serving recipes!