



How To Roast Your Field To Fork Turkey.

1. Remove turkey from fridge and place breast side up on a rack inside a roasting dish.
2. Pre-heat oven to 220°C.
3. Liberally season your turkey and rub olive oil into the skin. Now is the time to add any secret family rubs, spices or marinades.
We use a simple rub of Dijon, garlic and fresh herbs (rosemary, thyme and oregano all work great). Now is the time to stuff your turkey as well; fresh herbs, garlic, bay leaves and an onion go a long way!
Or a traditional breadcrumb stuffing is always a winner.
4. Place your turkey in the oven and turn the heat down to 180°C.
5. Keep an eye on your turkey. After 30-40 minutes the skin should be starting to crisp and brown slightly. At this point, cover your turkey loosely with foil.
6. **A general rule of thumb is to roast your turkey for 30 minutes per kilogram if unstuffed and 33 minutes per kilogram if stuffed.** So, a 5kg stuffed turkey will take you just under 3 hours total cooking time.
7. Remove foil with 30 mins to go to finish browning your turkey.
8. Let your turkey rest for 10-20 minutes before serving. Perfect time to make some gravy!

How To Glaze Your Field to Fork Christmas Ham

1. Remove the skin from your ham by running a sharp knife under the rind around the edge of the ham. Then use your fingers to gently separate the skin from the fat. Slightly score the fat in a diamond pattern. Press cloves into the middle of each diamond. Pre-heat oven to 180°C.
2. Make your glaze by combining 80ml of maple syrup, 80ml of honey, 2 heaped table spoons of Dijon mustard and 100g of brown sugar. Or use any secret family glaze you like! The recipe will work just as well
3. Brush your ham liberally with the glaze, cover with foil and bake for 30 mins. Remove foil and liberally brush your glaze on the ham again. Continue to bake for a further hour, brushing more glaze on every 20 minutes. The more love and attention you give to it, the better your ham will turn out!

How To Roast Your Field to Fork Rolled Turkey Breast

1. Pre-heat your oven to 220°C
2. Liberally season your rolled breast and rub olive oil into the skin
3. Cover the breast with foil, place it in the oven and turn the heat down to 180°C
4. **Roast your rolled breast for 15 minutes per 450 grams of weight.**
5. Remove foil for final 30 minutes of cooking.
6. Rest for 10 minutes before serving.

The team at Field to Fork wish you and your family a safe, happy and relaxing Festive Season!