

Apple Cider Brined Turkey Breast

Go local this holiday season with turkey from family farm favorite Ferndale Market in Cannon Falls. Our succulent all-natural turkey breasts are brined in fresh-pressed apple cider made from Minnesota grown apples. They are then seasoned with herbs, shallots and sea salt resulting in a rich clean flavor and mesmerizing aroma.



- Two-hour cook time means on the table on time!
- "French cut" boneless breast with skin on and drummette attached.
- No carving required. Just slice it!
- Brined in cider from Minnesota apples.
- Right sized to allow plenty of oven space for your favorite side dishes.
- 100% free range on open grass on a local farm means you're supporting family farming and responsible sourcing in Minnesota.
- All natural — no hormones or antibiotics ever!



COOKING INSTRUCTIONS

Heat oven to 425 F. Lightly rinse turkey in cold water to remove excess brine and herbs. Place in shallow 9" x 13" roasting or baking pan. Bake uncovered for exactly 10 minutes. Reduce oven temperature to 325 F and bake for 1 1/2–2 hours to an internal temperature of 165 F (ovens vary). Remove from oven and drizzle juices from pan over top of turkey. Cover with foil and allow turkey to rest at room temperature for 20 minutes. Slice thinly and enjoy. Serves 7–10.

Free Range Spatchcock Turkey

A different take on the Thanksgiving classic! Our Free Range Spatchcock Turkey has been fully spatchcocked by hand and flattened slightly before being skillfully brined in small batches of maple sugar, sea salt, shallots and savory herbs. All natural and antibiotic-free, spatchcock turkeys take quality and ease of preparation to a whole new level. They cook faster, are easier to carve and the spatchcock method creates a crisp skin and moist, tender turkey.

COOKING INSTRUCTIONS

Heat oven to 375 F. Place turkey in a roasting pan large enough to ensure it lays flat after being gently pressed into pan. Add at least 2 cups of water or broth to pan. Roast the turkey uncovered for approximately 90 minutes until an internal temperature of 175 F is achieved in the thickest part of the breast. Remove turkey from oven, loosely cover with aluminum foil and let rest at room temperature for 15 minutes.



Spiral Sliced Dry Honey Glazed Bone-In Hams

Ham the way it is should be, made using a premium old-fashioned smoking process that's been perfected by a fourth generation family-owned smokehouse. They start with fresh hams, then smoke them using all-natural hickory or apple wood for a natural flavor. The hams offer a subtle smoky-sweet flavor finish that's not too salty plus a firm texture that's never dry. They're spiral sliced for easy serving and will be picture perfect for your holiday dinner centerpiece. Bring this classic back to your holiday table.

PREPARATION INSTRUCTIONS

Heat oven to 350 F. Place ham in roasting pan with the cut surface down. Do not cover. Heat in oven for 60–75 minutes. Remove from oven, cover with foil and let rest for 15 minutes. Serve and enjoy!



All the Trimmings!

Holiday Table Centerpieces

Created by Lunds & Byerlys Executive Chefs



FREE RANGE SPATCHCOCK TURKEY



ALDERWOOD BEEF SIRLOIN ROAST



LUNDS & BYERLYS

LIMITED AVAILABILITY: Place your order today in the Meat & Seafood Department.

L&B Reserve Aged Beef® Rib Roast



Our L&B Reserve Aged Beef® is skillfully aged for a minimum of 28 days to achieve optimum flavor and tenderness. Much as an oak barrel promotes the aging of wine, untreated cedar is used to provide a depth of flavor while accentuating subtle aromas and providing a tenderness that is unmatched. These amazing steaks and roasts are available only at Lunds & Byerlys.

Royal Rib Roast

Our Premium Choice bone-in Royal Rib Roast is the ideal pairing of quality beef and savory herbs and spices. It is wet aged in olive oil and mildly seasoned with hand-picked rosemary, thyme, basil, lavender, fennel, marjoram, oregano, garlic, shallots and a blend of sea salts.



COOKING INSTRUCTIONS FOR ROYAL RIB & RESERVE AGED RIB ROASTS

Place roast fat side up in heavy stainless steel or other thick metal pan at least 2 inches deep. Cook uncovered at 425 F for exactly 12 minutes. Reduce oven temperature to 275 F for remainder of cooking time. Carefully remove roast from oven and baste with ladle or spoon. Cover with foil and allow to rest at room temperature for exactly 20 minutes to maintain natural juices and flavors. Slice roast and drizzle each piece with pan juices.

Approx. 18 lbs. – Serves 15–20

Roast Uncovered, Fat Side Up
• 425 F – 12 min.
• 275 F – 3 hrs. 15 min. for Medium Rare, 4 hrs. for Medium Well

Approx. 9 lbs. – Serves 8–12

Roast Uncovered, Fat Side Up
• 425 F – 12 min.
• 275 F – 3 hrs. for Medium Rare, 3 hrs. 45 min. for Medium Well

Approx. 5 lbs. – Serves 4–6

Roast Uncovered, Fat Side Up
• 425 F – 12 min.
• 275 F – 2 hrs. 15 min. for Medium Rare, 3 hrs. for Medium Well

Imperial Beef Tenderloin



Our Imperial Beef Tenderloin roasts are made using only premium white beef tenderloins that are hand trimmed and freshly marinated in a rich herb blend of rosemary and thyme. Each tenderloin has been carefully netted and right-sized for ease of preparation. Serves 4 to 6.

COOKING INSTRUCTIONS

In a shallow and narrow roasting pan, bake netted roast uncovered at 300 F (non-convection) for approximately 75 minutes. For roasts 3 pounds or larger, bake for 90 minutes. Remove from oven, loosely cover with foil and allow to rest at room temperature for 5 minutes. Using a sharp slicing knife, remove netting and slice roast into 3/4-inch thick pieces and serve immediately. Ovens and roast sizes vary. For optimum results, remove roast from oven when internal temperature reaches 135 F to ensure internal temperature reaches 145 F after resting.

Alderwood Beef Sirloin Roast

Our Alderwood Beef Sirloin Roasts start with a tender sirloin roast that's rubbed with a propriety Alderwood seasoning, then tossed in a rich, smoky coffee marinade. The result is a succulent cut that's perfect for family gatherings or weeknight dinners. Each roast is about two pounds making both cooking and carving a breeze. Simply roast for about an hour and carve into thick or thin slices.



COOKING INSTRUCTIONS

Heat oven to 425 F. Place sirloin roast in a small roasting pan and cook uncovered for 15 minutes. Reduce heat to 325 F and cook for additional 45–60 minutes or until desired doneness. Remove roast from oven, loosely cover the pan with aluminum foil and let rest at room temperature for 10 minutes.

Manhattan Strip Roast

This holiday season spend more time with your guests and less time in the kitchen, thanks to our Premium Choice Manhattan Strip Roast. Slightly smaller than a typical roast, it cooks in about an hour. And it's boneless, so it's easy to slice and serve. The Manhattan Strip Roast is cut from a tender section of beef and lightly marinated with an exclusive combination of olive oil, French sea salt and spices.

COOKING INSTRUCTIONS

Place roast fat side up with netting intact in a heavy stainless steel or other thick metal pan, at least 2 inches deep. Cook uncovered at 475 F for exactly 20 minutes. Reduce oven temperature to 275 F and roast for an additional 30 minutes for medium rare or an additional 60 minutes for medium well (ovens vary). Carefully remove roast from oven and baste with pan juices using a ladle or spoon. Cover with foil and allow to rest at room temperature for exactly 10 minutes to maintain natural juices and flavors. Carefully remove netting with sharp knife or scissors, then slice roast and drizzle each piece with pan juices.

