

# Roasting a whole Turkey

Keep Turkey refrigerated until ready to cook. Remove the bag immediately prior to cooking.

1. preheat the oven to 350 F ( 165 C)
2. Remove the neck from the body cavity and the giblets from the neck cavity. Stuff or season the neck and the body cavities.
3. Secure legs by tucking under skin band or tying together with a cord. Fold wings behind back, secure neck skin.
4. Place turkey on rack in a shallow pan with breast up. Cover loosely with foil.
5. **Safe Handling:** Wash preparation utensils, work surfaces and hands in hot, soapy water following contact with uncooked turkey and juices.
6. Roast at 350 F, for approx. cooking times see roasting schedule below.
7. Check for doneness half an hour before turkey is expected to be done. Uncover the turkey and allow to brown.
8. Turkey is fully cooked when:
  - Using a meat thermometer:
    - \*for a stuffed turkey, the thighs internal temp is 185 F (85 C) and the center of the stuffing should be 165 F (77 C) for an unstuffed turkey, the thighs internal temp should read 170 F (77 C).
  - the legs move easily when twisted and the juices run clear.
9. When done. Cover and let stand for 15 min. before carving to lock in the juices.

**See below for approximate roasting times for Whole Turkeys and Stuffed Whole Turkeys.**

Approximate Roasting Times for Stuffed Turkey	
Turkey Weight	Hours
6 to 8 pounds	3 to 3-1/2 hours
8 to 12 pounds	3-1/2 to 4-1/2 hours
12 to 16 pounds	4-1/2 to 5-1/2 hours
16 to 20 pounds	5-1/2 to 6 hours
20 to 24 pounds	6 to 6-1/2 hours
Approximate Roasting Times for Unstuffed Turkey	
Turkey Weight	Hours
6 to 8 pounds	2-1/2 to 3 hours
8 to 12 pounds	3 to 4 hours
12 to 16 pounds	4 to 5 hours
16 to 20 pounds	5 to 5-1/2 hours
20 to 24 pounds	5-1/2 to 6 hours

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