



Fresh Turkey Cooking Instructions

These times are based on placing the whole turkey on a rack in a roasting pan, and into a preheated 350 degree F (175 degrees C) oven.

Set your timer — you will want to start checking your bird about 3/4's of the way into its estimated cooking time, based on the recipe or our cooking chart. When the timer goes off, check the bird using the thermometer.

Weight of Bird	Roasting Time (Unstuffed)	Roasting Time (Stuffed)
10 to 18 pounds	3 to 3-1/2 hours	3-3/4 to 4-1/2 hours
18 to 22 pounds	3-1/2 to 4 hours	4-1/2 to 5 hours
22 to 24 pounds	4 to 4-1/2 hours	5 to 5-1/2 hours
24 to 29 pounds	4-1/2 to 5 hours	5-1/2 to 6-1/4 hours

Bake until the skin is a light golden color, and then cover loosely with a foil tent. During the last 45 minutes of baking, remove the foil tent to brown the skin. Basting is not necessary, but will promote even browning.

The only true test for doneness is the temperature of the meat, not the color of the skin.

- The turkey is done when the thigh meat reaches an internal temperature of **180 degrees F**. To get an accurate reading, be sure that your thermometer is not touching the bone.
- If your turkey has been stuffed, it is important to check the temperature of the dressing; it should be 165 degrees F (75 degrees C).

When the turkey is done, remove from the oven and allow to stand for 20-30 minutes before carving. This allows the juices to redistribute throughout the meat, and makes for easier carving.

Remove all of the stuffing from the cavities, if you have stuffed the bird. For health reasons, never store stuffing in the bird.

Carve the bird and give thanks — it is time to serve your Thanksgiving meal!