

Turkey Roasting Guide



Unstuffed

4 to 8 pounds (breast)	1-1/2 to 3-1/4 hrs
8 to 12 pounds	2-3/4 to 3 hrs
12 to 14 pounds	3 to 3-3/4 hrs
14 to 18 pounds	3-3/4 to 4-1/4 hrs
18 to 20 pounds	4-1/4 to 4-1/2 hrs
20 to 24 pounds	4-1/2 to 5 hrs

Stuffed

6 to 8 pounds (breast)	2-1/2 to 3-1/2 hrs
8 to 12 pounds	3 to 3-1/2 hrs
12 to 14 pounds	3-1/2 to 4 hrs
14 to 18 pounds	4 to 4-1/4 hrs
18 to 20 pounds	4-1/4 to 4-3/4 hrs
20 to 24 pounds	4-3/4 to 5-1/4 hrs

**Pre-heat Oven to 325°F
Place Whole Turkey on
Rack in Roasting Pan**



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.