



Turkey Roasting Instructions



Step 1: Preheat your oven to 325°F.

Step 2: Rinse the outside and the cavities of the bird under cold, running water. Pat dry. Sprinkle cavity liberally with kosher salt and freshly ground pepper.

Step 3: Optional - Stuffing

Reminder: Do NOT stuff your turkey until JUST BEFORE roasting. Stand the bird on its tail end in a large bowl; stuff the neck cavity loosely with dressing. Pull the neck skin over the dressing and fasten it to the body with a poultry skewer. Up-end the bird and place the neck end in the bowl; stuff the body cavity loosely with dressing. It is important to stuff the dressing fairly loosely as dressing expands during cooking.

Step 4: Lay the bird on a dry work surface, breast side up. Pull the legs close to the body and tie them together. Fold the wings under the bird to provide a platform for roasting. Place the turkey, breast side up, on a wire rack in a shallow roasting pan. Brush all the exposed surfaces with vegetable oil and sprinkle liberally with your choice of herbs, spices, kosher salt and freshly ground pepper.

Step 5: Cover the turkey loosely with extra-heavy aluminum foil that has been sprayed with vegetable oil on the inside surface. Lightly tuck the foil around the front, back, and sides of the bird. Roast (basting hourly) until the meat thermometer reaches 165° F*, approximately 17 minutes per pound (see chart).

Step 6: Begin checking the turkey for doneness in the last hour of roasting.

Step 7: Remove the aluminum foil about 30 minutes before the turkey is done to complete the browning.

Step 8: When your un-stuffed turkey reaches exactly 165°F in the thickest part of the thigh (for a stuffed bird, 165°F in the thickest part of the thigh AND the center of the stuffing), remove it from the oven. Place it on your serving platter or carving board; cover loosely with aluminum foil and let it stand 20 minutes. Remove all the dressing from the neck and body cavities before carving.**

Turkey Roasting Chart

Roasting times are calculated for a preheated 325°F oven and still may vary from bird to bird and oven to oven. Use a meat thermometer for precision roasting to be certain that your turkey reaches an internal temperature of EXACTLY 165°F* in the center of the stuffing. For best results, please pay close attention to the internal temperature of your turkey during the last hour of roasting.

For an un-stuffed turkey, check the temperature in the thickest part of the thigh, taking care that the thermometer does not touch any bone. For a stuffed bird, check the thigh and interior temperature of the stuffing.

Stuffed Turkey	
Turkey Weight	Approx Time in Oven
8 to 12 pounds	3 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 6-1/2 hours
20 to 25 pounds	6-1/2 to 8 hours
Un-stuffed Turkey	
Turkey Weight	Approx Time in Oven
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 25 pounds	5-1/2 to 7 hours

