



Roasting Your Turkey

- Set your oven temperature no lower than 325 °F. Place your turkey or turkey breast on a rack in a shallow roasting pan, and use the *Turkey Roasting Chart* on page 27 as a guide.
- If you're using an oven roasting bag, make sure to follow the manufacturer's instructions!
- Cook to a safe minimum internal temperature of 165 °F throughout the bird.
- Check the internal temperature in the innermost part of the thigh and wing *and* the thickest part of the breast.
- For reasons of personal preference, you may choose to cook to higher temperatures.
- If your turkey has a "pop-up" temperature indicator, also check the internal temperature of the whole poultry in the innermost part of the thigh and wing and the thickest part of the breast to make sure it has reached at least 165 °F.
- Let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve more easily.

A Note About Other Cooking Methods

Turkey isn't just about roasting anymore. There are several other ways to prepare the bird — use the chart at the right for at-a-glance guidelines.

Leftover Turkey

Storing Leftover Turkey

Turkey connoisseurs agree: the leftovers are the best part! Here's how to store them safely:

- Cut the turkey into small pieces. Refrigerate stuffing, turkey, and gravy separately in shallow containers within 2 hours of cooking (or 1 hour in temperatures above 90 °F). If left out longer, discard.
- Use leftover turkey, stuffing, and gravy within 3 to 4 days; or freeze these foods. Use frozen leftovers within 2 to 6 months for best quality.

Reheating Leftover Turkey

If you choose not to go the "cold turkey" route, use these guidelines for reheating.

- **In the Oven**
 - To keep the turkey moist, add a little broth or water and cover.
 - Set the oven temperature no lower than 325 °F. Reheat to an internal temperature of 165 °F — use a food thermometer to check.
- **In the Microwave**
 - Cover and rotate the turkey for even heating. Allow standing time.
 - Check the internal temperature with a food thermometer to make sure it reaches 165 °F.

Turkey Roasting Chart: Approximate Times

Fresh or Thawed Turkey • Set oven at 325 °F • Cook to 165 °F		
Size of Turkey	Unstuffed	Stuffed
4 to 6 pounds (breast)	1½ to 2¼ hours	Not usually applicable
6 to 8 pounds (breast)	2¼ to 3¼ hours	2½ to 3½ hours
8 to 12 pounds	2¾ to 3 hours	3 to 3½ hours
12 to 14 pounds	3 to 3¾ hours	3½ to 4 hours
14 to 18 pounds	3¾ to 4¼ hours	4 to 4¼ hours
18 to 20 pounds	4¼ to 4½ hours	4¼ to 4¾ hours
20 to 24 pounds	4½ to 5 hours	4¾ to 5¼ hours

Cooking a Frozen Turkey: The cooking time will take at least 50% longer than recommended for a fully thawed turkey (see above chart).

For chicken roasting instructions, see chart on page 23.

Alternate Ways to Cook Turkey

Note: Always make sure whole turkeys reach a safe minimum internal temperature of 165 °F as measured in the innermost part of the thigh and wing and the thickest part of the breast.

Method	Size	Estimated Cooking Time	Notes
Electric Roaster Oven	8 to 24 lbs.	Generally same times as for oven roasting (see above).	Minimum oven temperature 325 °F. Check appliance manual.
Grilling: Covered Charcoal Grill or Covered Gas Grill	8 to 16 lbs.	15 to 18 minutes per pound. DO NOT STUFF.	Air in the grill must maintain 225 to 300 °F; use drip pan.
Smoking	8 to 12 lbs.	20 to 30 minutes per pound. DO NOT STUFF.	Air in the smoker must maintain 225 to 300 °F; use drip pan with liquid.
Deep Fat Frying	8 to 12 lbs.	3 to 5 minutes per pound. DO NOT STUFF.	Oil must maintain 350 °F. Follow manufacturer's instructions.
Microwaving	8 to 14 lbs.	9 to 10 minutes per pound on medium (50%) power. DO NOT STUFF.	Use oven cooking bag. Rotate during cooking.