

HOW MUCH TURKEY

Weight of turkey (LBS)	# of servings (1½ lbs per person)
8-12	6-8
12-16	8-12
16-24	12-16
24-28	16-19

Storage and Handling Guidelines for Turkey

- * Store uncooked turkey in unopened wrapper under refrigeration at 40°F or below until you are ready to cook it.
- * Don't leave cooked stuffing or turkey at room temperature more than two hours. Place in the refrigerator as soon as the meal is over.
- * Stuff turkey just before roasting. Do not stuff ahead of time.
- * Cooked poultry may be kept refrigerated for 3 to 4 days.
- * NEVER partially cook turkey, and then cook it completely later.
- * Your hands and utensils, such as knives and cutting boards which have been used to prepare raw poultry must be washed thoroughly with hot soapy water before used with other foods.
- * Once roasted, stuffing should be removed from turkey and refrigerated.

Roasting the Turkey

One of the best roasting methods is also the simplest!

Preparation

- * Remove wrapper from turkey. Remove hock lock from legs, pull neck and giblets from cavities. Rinse turkey inside and out with cold water.
- * Brush turkey with vegetable oil, melted butter or margarine. Insert meat thermometer into thickest part of inner thigh, not touching the bones.
- * Stuff cavities lightly with stuffing if desired.
- * Cover turkey loosely with a tent of aluminum foil to prevent splattering and overbrowning.
- * Skewer cavity openings to secure stuffing. Tie legs together, twist wing tips under the back.
- * Roast at 325°F using the roasting timetable as a guideline. The turkey is cooked when the meat thermometer reads 180-185°F at the thigh (when thermometer is placed at the thigh), or 170-175°F at the breast (when thermometer is placed at the breast).
- * Wash hands, utensils, and countertops with hot soapy water after preparing your turkey.

Roasting

- * Place turkey, breast up, in shallow roasting pan. Preheat oven to 325°F.
- * For easy slicing, let the turkey stand 20 minutes after removing from the oven.

TURKEY ROASTING TIMETABLE

APPROXIMATE TIMES AT 325°F

TURKEY WEIGHT	UNSTUFFED	STUFFED
8-10 lbs	2½-3 hrs	3-3½ hrs
10-14 lbs	3-3½ hrs	3½-4 hrs
14-18 lbs	3½-4½ hrs	4-5 hrs
18-20 lbs	3½-4½ hrs	4½- 5½ hrs
20-24 lbs	4-5 hrs	5½-6½ hrs
24-28 lbs	4½-6 hrs	6-7 hrs

Turkey Tip

You don't need to baste your turkey while it is roasting. The baste doesn't penetrate the skin or the turkey meat. Opening the oven to baste the turkey drops the oven temperature which increases roasting time.