

TIMETABLE FOR TURKEY ROASTING (325 °F oven temperature)

These times are approximate and should always be used in conjunction with a properly placed food thermometer. A whole turkey is safe cooked to a minimum internal temperature of 165 °F throughout the bird. Always use a food thermometer to check the internal temperature of your turkey and stuffing. For reasons of personal preference, consumers may choose to cook turkey to higher temperatures.

For optimum safety, do not stuff whole poultry. It is recommended to cook stuffing outside the bird. If stuffing whole poultry, the center of the stuffing must reach a minimum internal temperature of 165 °F. Let the bird stand 20 minutes before removing stuffing and carving.

| Approximate Turkey Cooking Times | | | |
|----------------------------------|--------------------|------------------|----------------|
| Product | Weight | Unstuffed Timing | Stuffed Timing |
| Breast, Half | 2 to 3 pounds | 50 to 60 minutes | Not applicable |
| Breast, Whole | 4 to 6 pounds | 1½ to 2¼ hours | Not applicable |
| Breast, Whole | 6 to 8 pounds | 2¼ to 3¼ hours | 3 to 3½ hours |
| Whole turkey | 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 |
| Drumsticks | ¾ to 1 pound each | 2 to 2¼ hours | Not applicable |
| Thighs | ¾ to 1 pound each | 1¾ to 2 hours | Not applicable |
| Wings, wing drumettes | 6 to 8 ounces each | 1¾ to 2¼ hours | Not applicable |

Roasting Instructions

1. Set the oven temperature no lower than 325 °F.
2. Be sure turkey is completely thawed. The times are based on fresh or completely thawed birds at a refrigerator temperature.
3. Place turkey breast-side up on a flat wire rack in a shallow roasting pan, 2 to 2 ½ inches deep.

*For other methods of cooking turkey, see www.fsis.usda.gov/Fact_Sheets/Turkey_Alt_Routes/index.asp.

- All leftovers should be put back in the refrigerator within 2 hours.
- Use leftover turkey and stuffing within 3-4 days or freeze these foods.