



Cooking times are approximate. Always use a food thermometer to check the temperature of the turkey and stuffing.

Pounds	Unstuffed	Stuffed
4-8 (breast)	1 ½ - 3 ¼ hrs	
8-12	2 ¾ - 3 hrs	3 – 3 ½ hrs
12-14	3 ¼ - 4 ¼ hs	3 ½ - 4 hrs
14-18	3 ¾ - 4 ¼ hrs	4 – 4 ¼ hrs
18-20	4 ¼ - 4 ½ hrs	4 ¼ - 4 ¾ hrs
20-24	4 ½ - 5 hrs	4 ¾ - 5 ¼ hrs

- Allow for about 1 pound of turkey per person
- Optimal oven temperature 325 F
- Baste every 30 minutes
- Insert meat thermometer into the thickest part of the thigh
- Remove from the oven when the temperature reads 165 F
- Transfer it to a platter and tent it with foil
- Let it rest for 30 minutes. The temperature will continue to rise to about 170 F. Stuffing temperature should be at least 165 F
- Juices should be clear and drumsticks should move easily.
- Remove all stuffing from the cavity
- Make sure anything that was in contact with raw turkey or juices is thoroughly cleaned with soap and hot water.

Resources: USDA Food Safety and Inspection Service 2015  
<http://www.fsis.usda.gov>