

SUGGESTED ROASTING TIMES

Plastic Clip – DO NOT cook your turkey with the plastic clip left on the drumsticks. Remove clip holding the drumsticks by pulling the top piece outwards, away from the bird. This releases the drumsticks. Twist the plastic clip to the right and pull out. This will release the clip from the bird. If you still have trouble, you can cut the plastic clip.

1. Thaw your turkey in advance. ([Click here for Thawing Instructions](#))
2. Use a thermometer. ([Click here for what type of Thermometer to Buy](#))
3. When the turkey reaches **165-170°F** in the turkey's thigh, the turkey is done. (Heritage Turkey **150-155°F**)

Roasting Times

Unstuffed Turkey

<u>Weight</u>	<u>325°F Roasting Time</u>
8-12	1½ to 2½ hours
12-14	2½ to 3 hours
14-16	3 to 3¾ hours
16-18	3¾ to 4¼ hours
18-20	4 to 4½ hours
20-25	4½ to 5 hours
25-30	4½ to 6 hours

Done 165-170°F in Thigh

Stuffed Turkey

<u>Weight</u>	<u>325°F Roasting Time</u>
8-12	2 to 3 hours
12-14	3 to 3½ hours
14-16	3½ to 4¼ hours
16-18	4¼ to 4¾ hours
18-20	4½ to 5½ hours
20-25	4¾ to 5½ hours
25-30	4¾ to 6 hours

Done 165-170°F in Thigh

Heritage Roasting Times

Unstuffed Turkey

<u>Weight</u>	<u>325°F Roasting Time</u>
8-12	1¼ to 2¼ hours
12-14	2¼ to 2¾ hours
14-16	2¾ to 3½ hours
16-18	3½ to 4 hours
18-20	4 to 4½ hours
20-25	4½ to 5 hours
25-30	4½ to 6 hours

Done 150-155°F in Thigh

Whole Turkey Breast Roasting Times

<u>Weight</u>	<u>325°F Roasting Time</u>
4-6	1 to 1½ hour
6-10	1½ to 2½ hours

Done 165°F degrees in Thigh

Why do some cookbooks have longer cooking times?

They are outdated. You will dry out your turkey if you follow those cooking charts. **Once the turkey meat is no longer pink, it is done.** Any cooking after that will dry out the turkey and make it tough. Unlike other meats that get more tender the longer they cook, **turkey gets tough and dry the longer it cooks.**

Why does the meat thermometer say 180–185°F degrees for poultry?

Research shows that bacteria are destroyed at 165°F degrees. Do NOT cook your turkey to 180–185°F degrees. This will dry out your turkey. Take your turkey out of the oven when the meat thermometer reaches 165–170°F degrees and let it rest for 20–30 minutes. The meat will be pink toward the breastbone at 165°F degrees but very moist. If that bothers you, cook until 170°F degrees in the thigh. [Different type of thermometers.](#)