



Let's Talk Turkey

This chart will help you determine how long to roast a stuffed and unstuffed turkey. Always use a meat thermometer to gauge doneness. The turkey is done when the thigh meat reaches an **internal temperature of 165 degrees F**. To get an accurate reading, be sure your meat thermometer is not touching the bone.

For a stuffed turkey, the roasting time may vary up to 30 minutes, depending upon the bird and the oven. Use a meat thermometer to check the temperature of the dressing. The center of the dressing inside the bird (or in a separate baking dish) must reach a temperature of 165 degrees F. for food safety.

When the turkey is done, remove from the oven and allow to stand for 20 – 30 minutes before carving. This allows the juices to redistribute throughout the meat, and makes for easier carving.

TURKEY COOKING CHART

Roasting times are for a preheated 325 degrees F. oven.

Approximate Roasting Times for Stuffed <u>Raw</u> Turkey		Approximate Reheating Times for Whole <u>Cooked</u> Turkey
Turkey Weight	Turkey Weight	
		30-45 minutes Covered in Foil
8 to 12 pounds	3-1/2 to 4-1/2 hours	
12 to 16 pounds	4-1/2 to 5-1/2 hours	
16 to 20 pounds	5-1/2 to 6 hours	
20 to 24 pounds	6 to 6-1/2 hours	
Approximate Roasting Times for Unstuffed <u>Raw</u> Turkey		Approximate Reheating Times for <u>Cooked</u> Whole Turkey Breast and Carved Turkey Breast
Turkey Weight	Turkey Weight	
		20-25 minutes Covered with Foil
8 to 12 pounds	3 to 4 hours	
12 to 16 pounds	4 to 5 hours	
16 to 20 pounds	5 to 5-1/2 hours	
20 to 24 pounds	5-1/2 to 6 hours	

Approximate Roasting Time for Bell & Evans Stuffed Chicken Breasts – 20-25 minutes/lb

All Reheating Instructions are based on a 350 degree oven! Cooking Times are all estimations and may vary with your home oven!

Boneless Turkey Breast Dinner & Oven Roasted Turkey Dinner

-Mashed Butternut Squash

-Mashed Potatoes

Bake covered for 25 minutes, stir, and bake for an additional 15-20 minutes

-Green Beans

Bake for 10-15 minutes covered

-Stuffing (All Varieties)

Bake for 20 minutes covered, stir, and bake uncovered for an additional 15 minutes

-Dinner Rolls

Bake for 10-12 minutes (Break apart Rolls to cook faster)

-Turkey Gravy

Heat in a Sauce Pot on a medium to medium/low heat for 5-10 minutes, stirring often.

Specialty Side Dishes

-Sweet Potato Casserole

-Au Gratin Potatoes

-Roasted Cauliflower Bake

Cook Covered for 30 minutes, Uncover and heat for an additional 15 minutes.

-Green Bean Casserole

Bake Covered for 20 minutes, Uncover and Bake for an additional 5 minutes

Sides

-Asparagus

Cook for 5 minutes Uncovered.

-Green Beans

-Green Beans Almondine

Cook for 5 minutes Covered

-Mashed Butternut Squash

-Mashed Potatoes

-Mashed Sweet Potatoes

Cook covered for 25 minutes, stir and cook for an additional 20 minutes.

-Roasted Potatoes

Cook uncovered for 20-25 minutes.

-Maple Glazed Carrots

Bake for 10 minutes covered, stir, and bake for an additional 10 minutes.

-Roasted Vegetables

Bake for 5-10 minutes uncovered.

-Stuffing (all varieties)

Bake for 20 minutes covered, stir, and bake uncovered for an additional 15 minutes.

Appetizers

-Chicken Potstickers

-Mini Crab Cakes

-Spring Rolls (Vegetarian, Buffalo Chicken, Steak & Cheese, and Chicken Parmesan)

Bake uncovered for 10-15 minutes

-Pigs in a Blanket

-Bacon Wrapped Scallops

Bake for 5-10 minutes uncovered.

-Stuffed Mushrooms (Seafood, Mushroom, & Meltaway)

Bake for 20-25 minutes uncovered – All mushroom stuffings are fully cooked so you just need to worry about the mushroom itself!

-Spinach Dip

-Buffalo Chicken Dip

Bake covered for 20 minutes, stir, and bake for an additional 20 minutes.

Bread

-Dinner Rolls

Bake for 10-12 minutes – Break rolls apart for quicker cooking