



# 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*