



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 oven.

Approximate Roasting Times for Stuffed <u>Raw</u> Whole Turkey	
Turkey Weight	Turkey Weight
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> Whole Turkey	
Turkey Weight	Turkey Weight
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 Cooking Times for Turkey Breast, Stuffed Turkey Breast and Stuffed Chicken Breast

Approximately 20-25 minutes/lb until reaching internal temperature 165 degrees.

Approximate Reheating Time for Cooked Whole Turkeys

Approximately 45-60 minutes covered by foil.

Approximate Reheating Instructions for Cooked Carved Turkeys and Turkey Breast

Approximately 20-25 minutes covered by foil.

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

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

For large trays, cook covered for 25 minutes, stir and cook for an additional 20 minutes.

For medium and small tray, cook covered for 10 minutes, stir and cook for an additional 10 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.

-Sweet Potato Casserole

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

-Turkey Gravy

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

Appetizers

-Chicken Potstickers

-Mini Crab Cakes

-Spring Rolls (Vegetarian or Steak & Cheese)

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 or Buffalo Dip (Large)

Bake covered for 20 minutes, stir, and bake for an additional 10 minutes.

-Spinach Dip or Buffalo Dip (4x6)

Bake covered for 10 minutes, stir, and bake for an additional 5 minutes.

Bread

-Dinner Rolls

Bake for 10-12 minutes if frozen or 6-8 minutes thawed – Break rolls apart for quicker cooking