LET'S TALK TURKEY

THANKSGIVING ROASTING GUIDE

For raw, whole turkeys

TURKEY ROASTING TIMES

Preheat your oven to **350°F**. Use the times below as a guide, then confirm doneness with a food thermometer.

We highly recommend cooking your turkey unstuffed and preparing the stuffing on the side.

TURKEY WEIGHT	UNSTUFFED	STUFFED
8-12 lb	3-4 hours	3½-4½ hours
12-16 lb	4-5 hours	4½-5½ hours
16-20 lb	5-5½ hours	5½-6 hours
20-24 lb	5½-6 hours	6-6½ hours

Times are approximate; your oven and turkey may change the cooking time.

The Most Important Number Is 165°F

A food thermometer is the only reliable way to confirm that turkey and stuffing are safely cooked.

1 CHECK THE TURKEY

Measure **165°F** in the thickest part of the breast and the innermost thigh and wing. Do not touch bone with the thermometer.

2 CHECK THE STUFFING

Stuffing in the turkey or in a separate baking dish must reach **165°F** at its center. Stuffed turkey times can vary by 30 minutes.

3 LET IT REST

Once cooked, rest the turkey for **20-30 minutes** before carving. This helps the juices redistribute and makes carving easier.

REMEMBER

Trust the thermometer, not the clock. Check several places before serving.

THANKSGIVING REHEATING GUIDE

ALL OVEN REHEATING: 350°F (PREHEATED)

Times are estimates. Reheat prepared foods thoroughly to 165°F.

SIDE DISHES

Asparagus

Bake **uncovered for 5 minutes**.

Green Beans / Green Beans Almondine

Bake **covered for 5 minutes**.

Mashed Potatoes / Sweet Potatoes / Butternut Squash

Small & medium trays: Cover 10 min, stir, cover 10 more min.
Large trays: Cover 25 min, stir, cover 20 more min.

Roasted Potatoes

Bake **uncovered for 20-25 minutes**.

Maple Glazed Carrots

Cover 10 min, stir, then cover for **10 more min**.

Roasted Vegetables

Bake **uncovered for 5-10 minutes**.

Stuffing (All Varieties)

Cover 20 min, stir, then **uncover for 15 more min**.

Sweet Potato Casserole

Cover 30 min, then **uncover for 15 more min**.

Turkey Gravy

Heat in a saucepan over medium to medium-low heat, stirring often, **5-10 min** or until brought to a boil.

APPETIZERS

Chicken Potstickers / Mini Crab Cakes / Spring Rolls

Vegetarian or steak & cheese spring rolls: bake **uncovered for 10-15 min**.

Pigs in a Blanket / Bacon-Wrapped Scallops

Bake **uncovered for 5-10 minutes**.

Stuffed Mushrooms

Seafood, mushroom or meltaway: bake **uncovered for 20-25 min**. Fillings are precooked; heat the mushrooms through.

Spinach Dip / Buffalo Dip

Large: Cover 20 min, stir, cover 10 more min.
4 x 6 tray: Cover 10 min, stir, cover 5 more min.

BREAD

Dinner Rolls

Frozen: 10-12 minutes. **Thawed:** 6-8 minutes.
Separate rolls for faster, more even warming.

FULLY COOKED TURKEYS

Whole Cooked Turkey

Cover tightly and reheat in a 350°F oven for 60-75 minutes. Check the temperature in several places and continue heating, if needed, until the turkey reaches **165°F**.

Cooked, Carved Turkey

Cover tightly and reheat in a 350°F oven for 30-40 minutes. Check the temperature in several places and continue heating, if needed, until the turkey reaches **165°F**.

Cooked Turkey Breast

Cover tightly and reheat in a 350°F oven for 20-25 minutes. Check the temperature and continue heating, if needed, until the breast reaches **165°F**.