



# Thanksgiving

## FRESH TURKEY COOKING DIRECTIONS



**\*PREHEAT OVEN TO 325 DEGREES. FOR TURKEYS UNDER 20 LBS,  
ROAST FOR 15 MIN/LB. FOR TURKEYS OVER 20 LBS,  
ROAST FOR 12 MIN/LB.**

**\*IF STUFFED, ADD 30 MINUTES TO THE TOTAL ROASTING TIME AND  
WAIT TO STUFF UNTIL IMMEDIATELY BEFORE COOKING.**

**\*RUB WITH BUTTER/OIL/SALT/PEPPER. COVER WITH FOIL, IF  
DESIRED. REMOVE FOIL AT LEAST AN HOUR PRIOR TO DONE TIME TO  
BROWN.**

**\*BEGIN CHECKING FOR DONENESS AT LEAST AN HOUR PRIOR TO  
SCHEDULED DONE TIME. COOL AT ROOM TEMPERATURE 15-30  
MINUTES BEFORE CARVING.**

**\*THE MOST RELIABLE METHOD FOR CHECKING DONENESS IS A  
MEAT THERMOMETER. THE TEMP IN DEEP BREAST SHOULD BE  
160-165 DEGREES. THE DEEP THIGH SHOULD BE 180-185 DEGREES. YOU  
CAN ALSO CHECK BY PUTTING FORK INTO BREAST OR THIGH. JUICES  
SHOULD RUN CLEAR.**

**\* REFRIGERATE LEFTOVERS NO MORE THAN 2 HOURS AFTER  
REMOVING FROM OVEN. WRAPPED TIGHTLY IN ALUMINUM FOIL OR  
FREEZER GRADE PLASTIC WRAP, THE ROASTED MEAT CAN BE FROZEN.**

**\*SOME PEOPLE LIKE TO USE TURKEY OVEN BAGS. FOLLOW  
DIRECTIONS IN THE MANUFACTURER'S PACKAGE FOR THE BEST GUIDE**

