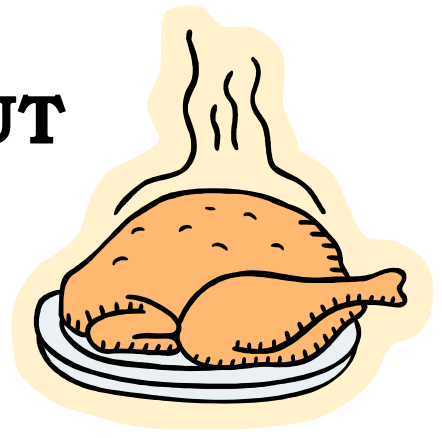


TAKE THE GUESSWORK OUT OF ROASTING A TURKEY



Buying a Turkey:

When buying your turkey you should estimate 1 lb. per person, allowing enough for a generous serving and leftovers. If choosing a frozen turkey, make sure to allow for thawing time. A fresh turkey may be stored for up to 2 days before cooking.

Thawing A Turkey:

Thawing your turkey on the kitchen counter is not recommended. The reason for this is that the room temperature falls within the danger zone that promotes active growth of bacteria. Here are the thawing times for a frozen turkey:

Thawing Time in the Refrigerator:

8-12 pounds.....1 to 2 days
12-16 pounds.....2 to 3 days
16-20 pounds..... 3 to 4 days
20-24 pounds..... .4 to 5 days

Thawing Time in Cold Water:

8-12 pounds.....4 to 6 hrs
12-16 pounds.....6 to 8 hrs
16-20 pounds..... 8 to 10 hrs
20-24 pounds..... .10 to 12 hrs
NOTE: Change water every 30 minutes.

After removing neck and giblets from both the neck and body cavities, wash turkey well both inside and out with cold water. Thawed turkey may remain in refrigerator 1-2 days.

Roasting a Turkey:

Many generations have always started the roasting process by stuffing their turkey, but since this is another way to invite unwanted bacteria into your dinner, you are better off cooking it separately. This will also save some time, the turkey will take less time to cook, and you will not have to remove the stuffing from the turkey. These times are approximate and should always be used in conjunction with a meat thermometer.

Cooking time for thawed or fresh turkey:

8-12 pounds.....2 ¾ to 3 hours
12-14 pounds.....3 to 3 ¾ hours
14-18 pounds.....4 to 4 ¼ hours
18-20 pounds..... .4 ¼ to 4 ¾ hours
20 to 24 pounds.....4 ½ to 5 hours

- 1) Set the oven temperature no lower than 325° F.
- 2) Place turkey breast side up on a rack in a shallow roasting pan.
- 3) For safety and doneness the internal temperature, as registered on a meat thermometer, must reach a minimum of 185° F in the thigh before removing from the oven. The center of the stuffing should reach 165° F after stand time.
- 4) Let the breast stand 20 minutes before removing stuffing and carving.

Storing leftovers: De-bone turkey and refrigerate all leftovers in shallow containers within 2 hours of cooking. Use leftover turkey within 3 days or freeze immediately. Reheat leftovers thoroughly.