



TURKEY BUYING & ROASTING GUIDE

FRESH OR FROZEN | When possible buy fresh; a fresh turkey should last up to a month in your fridge.

THAWING A FROZEN TURKEY

- Thaw turkey breast side up, in original wrapper on a tray in the fridge.
- Allow at least 1 day of thawing for every 4 lbs of turkey
- Forgot to thaw? Or turkey only partially thawed, see how to roast a frozen turkey, below.

HOW BIG? The general rule is 1-2 pounds per person

- Want Leftovers | 2 pounds per person
- A little leftovers | 1 1/2 pounds per person
- No leftovers | 1 pound per person

Buying Tip!
 Instead of
 buying a 20+
 pound turkey,
 buy two 10
 pound turkeys!
juicier!

TURKEY ROASTING GUIDE (Conventional)

Preheat oven to 450°F, moving rack so turkey and pan will fit. Reduce heat to 350°F; roast according to below times:

- Unstuffed | 13 minutes per pound
- Stuffed | 15 minutes per pound
- Turkey is done when it reaches 165°F when temperature taken in the thigh.

Cooking Turkey in Convection Oven (no need to baste or cover turkey!)

Preheat oven to 350° F on the convection setting.

- 12-15 pounds 1.5 - 2 hours
- 15-20 pounds 2 - 2.5 hours
- 20-25 pounds 2.5 - 3 hours

DONE @
 165°F!

FROZEN TURKEY ROASTING GUIDE (or partially frozen)

- Unwrap turkey, remove giblets (check neck and bottom cavity)
- Place on roasting rack, then in roasting pan.
- Roast in 325°F. oven; roasting until internal temps reach 165°F.
 8- to 12-pound turkey: 4 to 4 1/2 hours; 12- to 14-pound turkey: 4 1/2 to 5 3/4 hours
 14- to 18-pound turkey: 5 3/4 to 6 1/4 hours
 18- to 20-pound turkey: 6 1/4 to 6 3/4 hours; 20- to 24-pound turkey: 6 3/4 to 7 1/2 hours
- *Slightly thawed turkey will take a little less time*

REMEMBER
 Allow turkey
 to rest,
 covered 15-20
 minutes
 before
 carving!

Frozen turkeys roast from the outside in, once the outside is thawed, pull it out, brush with butter, rub with herbs, salt and pepper and start basting with juices. The wings and legs will cook quicker than the rest of the bird, so cover those with foil if getting too browned.

REWARMING TURKEY (Oven or Slow Cooker)

OVEN

- Place turkey in covered baking dish, add 1 cup of liquid (stock or broth) per 2 cups of turkey, add a pat or two of butter over the top. Bake in a 300°F oven, for 20-45 minutes depending on how much turkey and how cold it was to begin.

SLOW COOKER (Crockpot)

- If desired, roast the turkey ahead; rest, carve and then rewarm in the crockpot or slow cooker, saving you precious time and oven space.
- Add turkey meat to crockpot and pour turkey or chicken stock/broth over the top (general rule is 1 cup of liquid, per 2 cups of turkey), add 1-3 pats of butter to the top of the turkey and set crockpot on low for 3-4 hours. Moist, never dried out turkey! Ta-da!