

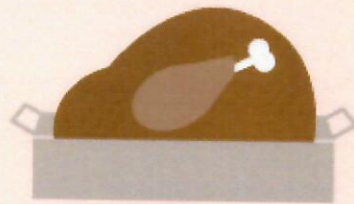


HOW LONG TO COOK YOUR TURKEY

↓
IN A 325°F OVEN

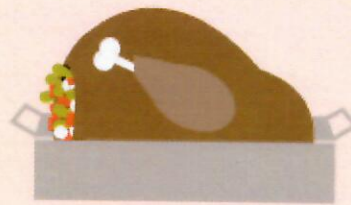

HAVE A FROZEN TURKEY?
Up these times by at least
50
percent.

UNSTUFFED




<u>WEIGHT</u>		<u>TIME</u>
8-12 pounds	→	2¾-3 hours
12-14 pounds	→	3-3¾ hours
14-18 pounds	→	3¾-4¼ hours
18-20 pounds	→	4¼-4½ hours
20-24 pounds	→	4½-5 hours

STUFFED



<u>WEIGHT</u>		<u>TIME</u>
8-12 pounds	→	3-3½ hours
12-14 pounds	→	3½-4 hours
14-18 pounds	→	4-4¼ hours
18-20 pounds	→	4¼-4¾ hours
20-24 pounds	→	4¾-5¼ hours



A whole turkey is fully cooked and safe to eat when it reaches an internal temperature of at least 165°F—the most accurate measurement comes from the innermost part of the thigh and wing and the thickest part of the breast.



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SOURCE: USDA