

# SAVENOR'S COOKING GUIDELINES

## TURKEY ROASTING GUIDE

(Here's all you need to know to roast a holiday bid to juicy perfection!)

### BEFORE ROASTING

Unwrap bird, free legs and tail, remove the giblets and neck piece from the cavities. Thoroughly rinse bird; pat dry. *If you are going to stuff the bird, do not do so until you are ready to roast it.*

To stuff the bird, spoon stuffing *loosely* into the neck cavity. Pull neck skin over stuffing; fasten to back of bird with skewer. Place bird, neck side down, in large bowl. *Loosely* spoon stuffing into body cavity; *do not pack stuffing* (stuffing would not reach a safe temperature quickly enough while roasting). Tuck drumsticks under band of skin across tail or tie legs to tail. Twist wing tips under back.

### ROASTING DIRECTIONS

**Open or Covered Roasting Pan:** Place bird, breast side up, on rack in shallow pan; brush with cooking oil. For open roasting, cover bird loosely with foil, leaving space between bird and foil. Press foil in lightly at end of drumsticks and neck. Roast in a 325° oven, basting occasionally. When bird is approximately two-thirds done in cooking time, cut skin or string between legs. Remove foil the last 30-45 minutes to allow bird to brown. For covered roasting, *do not* add water. Roast, covered with vent open, in 325° oven 20 to 25 minutes per pound. Uncover, drain, reserving juices. Turn oven to 475°. Roast 20 minutes more or until bird is brown.

**Foil-wrapped Turkey:** *Do not stuff roasted bird this way (because the bird is roasted at a high temperature, the meat will cook before the stuffing reaches a safe temperature!)* Wrap unstuffed bird, breast side up, in greased, heavy foil. Place in a large, shallow roasting pan. Roast at 450°. Open foil the last 20-30 minutes.

**Oven Bag Turkey:** Shake 1 tablespoon all-purpose flour in a turkey-size oven cooking bag (this prevents the bag from bursting during roasting.) Add bird to bag. Place breast-side up in a large roasting pan (at least 2" deep). Close bag with nylon tie provided. With sharp knife, make six ½" slits in top of bag to allow steam to escape. Roast in 350° oven.

**Turkey Breast and Portions:** Place turkey, skin side up, on rack in shallow roasting pan. Brush with cooking oil. Roast, uncovered, in a 325° oven, basting occasionally. Cover loosely with foil to prevent over-browning, if necessary.

### TURKEY ROASTING TIMES DONENESS

### TESTING A TURKEY FOR

Type of Turkey	Ready-to-Cook Weight	Oven Temperature	Guide to Roasting Time
Stuffed Whole Turkey (open roasting)	6-8 lbs	325°	3-3 ½ hrs
	8-12 lbs		3 ½-4 ½ hrs
	12-16 lbs		4-5 hrs
	16-20 lbs		4 ½-5 ½ hrs
	20-24 lbs		5-6 ½ hrs
Unstuffed Foil-Wrapped Turkey	6-8 lbs	450°	1 ¼-1 ¾ hrs
	8-12 lbs		1 ¾-2 ¼ hrs
	12-16 lbs		2 ¼-3 hrs
	16-20 lbs		3-3 ½ hrs
	20-24 lbs		3 ½-4 hrs
Stuffed Oven Bag Turkey	12-16 lbs	350°	2 ½-3 hrs
	16-20 lbs		3-3 ½ hrs
	20-24 lbs		3 ½-4 hrs
Turkey Breast And Portions (bone-in)	2-4 lbs	325°	1 ½-2 hrs
	3-5 lbs		1 ½-2 ½ hrs
	5-7 lbs		2-2 ½ hrs

Test using a meat thermometer placed in the turkey thigh, away from any bone. Roast whole turkeys until the thermometer registers 180° (170° for turkey breast – *do not overcook!*) Meat should be fork tender, juices no longer pink when pierced with a fork. (Pierce thigh meat on whole turkeys to test.) Remove from oven; cover loosely with foil. Let stand 10-15 minutes before carving. Stuffing temperatures should be at least 165°.

**Unstuffed turkeys generally require 30-45 minutes less total roasting time than stuffed turkeys.**