

ROASTING INSTRUCTIONS

For Best Results:

[Click here for Whole Turkey Breast](#)

1. **Plastic Clip, DO NOT cook turkey with plastic clip.** Please remove Plastic Clip holding the drumsticks by pulling the top piece outwards, away from the bird. This will release the drumsticks. Remove plastic clip by twisting clip or cutting plastic and pull hard.
2. Pre-Heat Oven to **325°F**
3. Thaw Your Turkey in advance ([Click here for Thawing Instructions](#))
4. Use a Thermometer ([Click here for what type of Thermometer to Buy](#))
5. Add 2-4 cups of Water or Broth in pan.
6. Let the Turkey rest for about 30 minutes before carving to allow juices to flow into the meat.
7. When the Turkey reaches **165-170°F** in the turkey's thigh, they turkey is done. (Heritage Turkey **150-155°F**)

Preparation

1. Plastic Clip, **DO NOT** cook turkey with plastic clip. Please remove Plastic Clip holding the drumsticks by pulling the top piece outwards, away from the bird. This will release the drumsticks. Remove plastic clip by twisting clip or cutting plastic and pull hard. Remove Metal Clip by Squeezing Wires Together to release the drumsticks.
2. Remove the neck from chest cavity and remove giblets from the neck cavity. Rinse both cavities out with cold water. Giblets and necks can be hard to remove if they are chilled to the bone. Run cold water in cavity until you can remove the giblets bag and neck. ([Click here to see diagram where to find Giblets](#)).
3. Rinse the bird with cold water. Make sure you rinse the inside Cavities really well. Pat cavities lightly with a paper towel. Please forgive us if any birds are missing any giblets or necks.
4. NEVER stuff the Turkey the night before cooking. This can encourage bacteria growth. Stuff your Turkey just before cooking.
5. Place the Turkey in pan with breast side up. Add 2-4 cups of water (or broth) to the bottom of the pan. (The liquid will help preserve the bird's natural juiciness.) Add less liquid if making Gravy.
6. Insert a meat thermometer into the thigh making sure the tip is not in contact with the bone.

Roasting

Preheat oven to 325°F

- **USE A THERMOMETER** when cooking a Turkey. When the Turkey reaches **165-170°F** in the turkey's thigh, the Turkey is done. (Heritage Turkey **150-155°F** in the Turkey's thigh, the Turkey is done.)
- **ADD 1/2 HR. FOR STUFFED TURKEY.**
- **OVEN TEMPERATURES VARY, SO ROASTING TIMES ARE APPROXIMATE.**
- Begin checking for doneness ½ to 1 hour before the end of the recommended roasting time for birds weighing less than 14 lbs. Turkeys weighing more than 14 lbs. check for done ness at 3 ½ hours.
- Place a tent foil loosely over turkey when the turns golden brown. Do not seal the foil around the pan.
- Let the Turkey rest for about 30 minutes before carving to allow the juices to flow into the meat.

**Whole Body
Roasting Times**
[Unstuffed Turkey](#)

**Heritage Turkey
Roasting Times**
[Unstuffed Turkey](#)

| <u>Weight</u> | <u>325°F Roasting Time</u> |
|---------------|----------------------------|
| 8-12 | 1½ to 2½ hours |
| 12-14 | 2½ to 3 hours |
| 14-16 | 3 to 3¾ hours |
| 16-18 | 3¾ to 4 hours |
| 18-20 | 4 to 4½ hours |
| 20-25 | 4½ to 5 hours |
| 25-30 | 4½ to 6 hours |

Done 165-170°F in Thigh

| <u>Weight</u> | <u>325°F Roasting Time</u> |
|---------------|----------------------------|
| 8-12 | 1¼ to 2¼ hours |
| 12-14 | 2¼ to 2¾ hours |
| 14-16 | 2¾ to 3½ hours |
| 16-18 | 3½ to 4 hours |
| 18-20 | 4 to 4½ hours |
| 20-25 | 4½ to 5 hours |
| 25-30 | 4½ to 6 hours |

Done 150-155°F in Thigh

Whole Turkey Breast

1. Pre-Heat Oven to **325°F**
2. Thaw your Whole Turkey Breast in advance.
3. Place breast, skin side up, on a flat roasting rack in a 2-inch deep roasting pan.
4. Roast uncovered until meat thermometer in thickest part of breast reaches 165°F ([Click here for what type of Thermometer to Buy](#))
5. Let it rest for about 30 minutes before carving to allow juices to flow into the meat.

Whole Turkey Breast

| <u>Weight</u> | <u>325°F Roasting Time</u> |
|---------------|----------------------------|
| 4-6 | 1 to 1½ hour |
| 6-10 | 1½ to 2½ hours |

Done 165-170°F