



Traditional Roast Turkey (unstuffed)

1. Preheat oven to 325° F. Determine weight of the Turkey. Remove the giblet bag and the neck from the turkey cavity. Wash the turkey inside and out and pat the skin dry with paper towels.
2. Place turkey breast side up on a rack in a shallow roasting pan. Insert meat thermometer in thigh. Add ½ cup water to the bottom of pan, if desired.
3. Cover turkey loosely with a tent of heavy-duty aluminum foil. Roast the turkey until temperature in the thickest part of the thigh reaches 180° F. Cooking time will vary. For example, a 20 pound turkey will take 4 ¼ to 5 hrs to cook. Check temperature on the thermometer after 4 ¼ hrs.
4. Meanwhile, mix the stuffing or dressing. Place in a casserole and pop it into the oven during the last hour or so of roasting time.
5. A whole turkey is done when the temperature reached 180° F. The thigh juices should run clear (not pink) when pierced with a fork and the leg joint should move freely.
6. Allow the turkey to set 20 – 30 minutes before carving to allow juices to saturate the meat evenly.

Cooking Times for unstuffed turkeys cooked at 325° F:

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