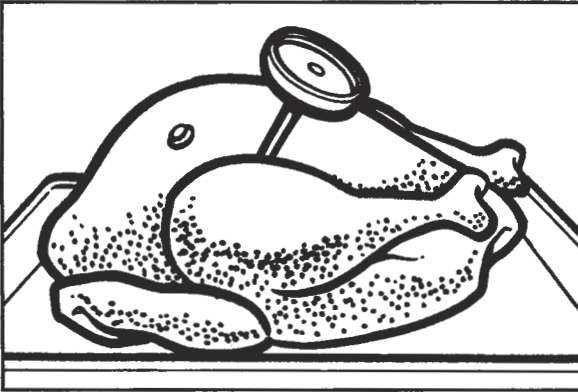


Storing Leftovers

Debone turkey and refrigerate all leftovers in shallow containers within 2 hours of cooking. Use leftover turkey within 3 to 4 days and stuffing and gravy within 1 to 2 days, or freeze these foods. Reheat thoroughly to a temperature of 165 F or until hot and steaming.

Additional Roasting Hints

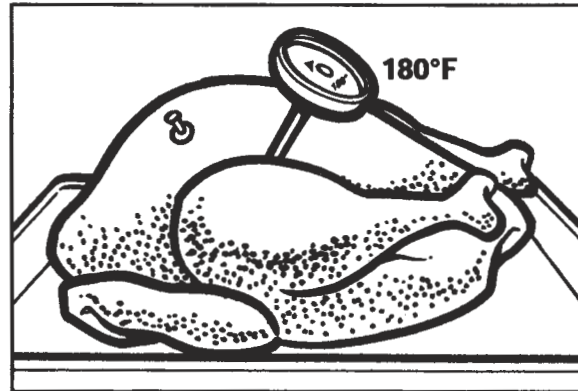


These are optional.

1. Tuck wing tips back under shoulders of bird, called "akimbo."
2. Add one-half cup of water to the bottom of the pan.
3. A tent of aluminum foil may be placed over the turkey for the first 1 to 1½ hours of roasting time and then removed for browning.



4. Or a tent of foil may be placed over the turkey after it has reached a golden brown.
5. An ovenproof thermometer may be placed in the thigh of the turkey so you can check the internal temperature at intervals during roasting.
6. Or an instant-read thermometer may be used periodically to check the internal temperature during cooking. After each use, wash the stem section of the thermometer thoroughly in hot soapy water.



7. Check periodically to see if "pop-up" temperature indicator device has activated indicating that the bird has reached final temperature for safety and doneness. However, it is also suggested that the temperature be checked in several places with a conventional thermometer.

For more information about food safety, call your local Extension office or call USDA's Meat and Poultry Hotline:

1-888-674-6854

1-888-MPHotline

10:00 a.m. to 4:00 p.m. Eastern time Monday through Friday

Or send E-mail to mphotline.fsis@usda.gov

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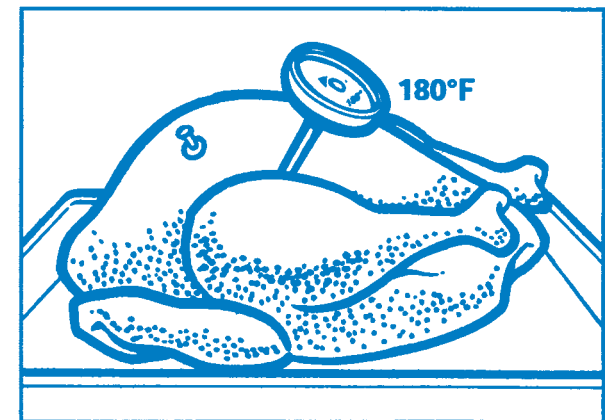
Released by Gail Disney, Professor Emeritus
Family and Consumer Sciences
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Family and Consumer Sciences

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Take the Guesswork out of Roasting a Turkey



Buying a Turkey

■ Frozen

Allow 1 pound per person. Buy anytime but keep frozen until ready to thaw. (See thawing)

■ Fresh

Allow 1 pound per person. Buy 1 to 2 days before cooking.

Do not buy pre-stuffed turkeys unless they have the USDA or state marks of inspection.

Thawing a Turkey

Thawing time in the refrigerator (40 F)

Approximately 24 hours per 5 pounds (Whole turkey)

8 to 12 pounds 1 to 2 days

12 to 16 pounds 2 to 3 days

16 to 20 pounds 3 to 4 days

20 to 24 pounds 4 to 5 days

Thawing time in cold water

Approximately 30 minutes per pound (Whole turkey)

8 to 12 pounds 4 to 6 hours

12 to 16 pounds 6 to 8 hours

16 to 20 pounds 8 to 10 hours

20 to 24 pounds 10 to 12 hours

(Change water every 30 minutes)

After thawing, remove neck and giblets from both neck and body cavities. Wash turkey inside and out with cold water, drain well. Thawed turkey should be cooked immediately.

Thawing in the microwave

Check manufacturer's instructions for the size turkey that will fit into your oven, the minutes per pound and the power level to use for thawing. Cook immediately after thawing.

Roasting a Turkey

Timetable for fresh or thawed turkey at 325 F

These times are approximate and should always be used in conjunction with a properly placed thermometer.

Unstuffed

8 to 12 pounds 2 ¾ to 3 hours

12 to 14 pounds 3 to 3 ¾ hours

14 to 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

Stuffed

8 to 12 pounds 3 to 3 ½ hours

12 to 14 pounds 3 ½ hours to 4 hours

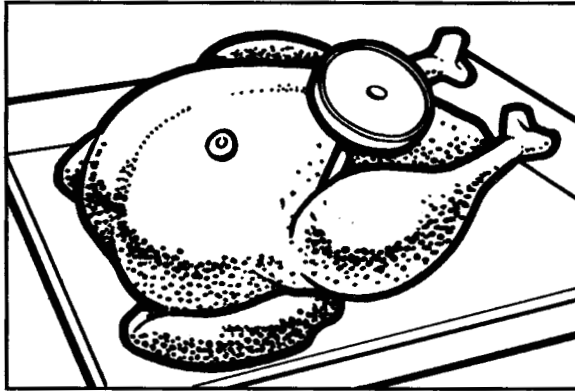
14 to 18 pounds 4 to 4 ¼ hours

18 to 20 pounds 4 ¼ to 4 ¾ hours

20 to 24 pounds 4 ¾ to 5 ¼ hours

Roasting instructions

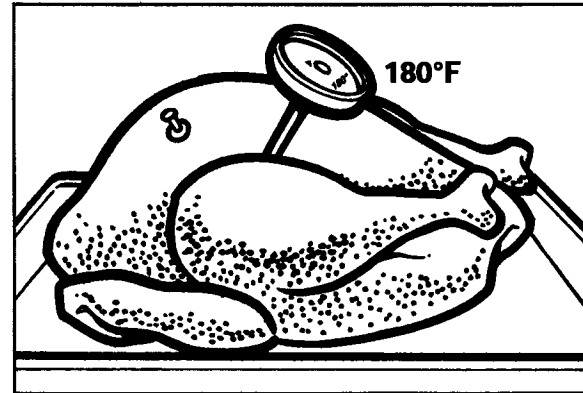
1. Set the oven temperature no lower than 325 F.



2. Place turkey breast-side up on a rack in a shallow roasting pan.



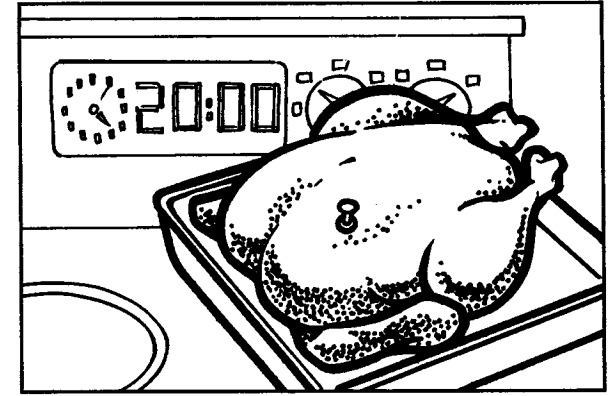
3. For uniform results, it is recommended to cook stuffing outside the bird. If stuffed, stuff loosely.



4. For safety and doneness the internal temperature, as registered on a meat thermometer, must reach a minimum of 180 F in the thigh before removing from the oven. The center of the stuffing should reach 165 F after stand time.

5. Juices should be clear.

Wash hands, utensils, sink and anything else that has contacted raw turkey with hot, soapy water.



6. Let the turkey stand 20 minutes before removing stuffing and carving.

Roasting a Turkey Breast

Timetable for fresh or thawed turkey breast at 325 F

Unstuffed

4 to 6 pounds 1 ½ to 2 ¼ hours

6 to 8 pounds 2 ¼ to 3 ¼ hours

Stuffed

4 to 6 pounds not usually applicable

6 to 8 pounds 3 to 3 ½ hours

Roasting instructions

1. Set oven temperature no lower than 325 F.

2. Place turkey breast on a rack in a shallow roasting pan.

3. For safety and doneness the internal temperature, as registered on meat thermometer, must reach a minimum of 170 F in the thickest part of the breast before removing from the oven.

4. Juices should be clear.

5. Let the breast stand 20 minutes before removing stuffing and carving.