

Take the Guesswork from Roasting a Turkey

STEP 01

Set the oven temperature no lower than 325 F.

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

STEP 02

STEP 03

For optimum safety, it is recommended to cook stuffing outside the bird. If stuffed, stuff loosely and cook immediately.

For safety and doneness, the internal temperature, as registered on a meat thermometer, must reach a minimum of 165 F in the innermost part of the thigh and wing and the thickest part of the breast before removing from the oven.

The center of the stuffing should reach 165 F after stand time. For reasons of personal preferences, consumers may choose to cook turkey to higher temperatures.

STEP 04

STEP 05

Let turkey stand 20 minutes before carving.



Remember to wash your hands and anything else that has come in contact with raw turkey or juices. Use with hot soapy water.



SCAN TO READ TAKE THE GUESSWORK OUT OF ROASTING A TURKEY

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