

# How to prepare a stuffed turkey

## Roasting

Differences in the shape and temperature of individual birds, as well as the temperature of the bird when put into the oven, may require increasing or decreasing the cooking time slightly.

For best results, use a roasting thermometer, which will read 165 degrees when your bird is properly cooked. Take the temperature in the thigh (see illustration below) and in the stuffing.

Let the turkey stand 20-30 minutes, loosely covered with foil, before carving. It will continue to cook somewhat as it rests.

### THE BASIC TURKEY

Cooking weight	Temperature	Time
6-8 pounds	325 degrees	1 1/2-2 1/2 hours
8-12 pounds	325 degrees	1 3/4--3 hours
12-16 pounds	325 degrees	2 1/2-3 3/4 hours
16-20 pounds	325 degrees	3 1/4-4 1/2 hours
20-24 pounds	325 degrees	3 3/4-5 1/2 hours
Over 24 pounds	300 degrees	13 minutes/lb.

## Thawing

Place your frozen bird on a shelf in your refrigerator. To speed thawing, remove the giblets from the body as soon as the bird is pliable enough.

Weight	Time
4-12 pounds	Plan on 1-2 days
12-20 pounds	Plan on 2-3 days
20-24 pounds	Plan on 3-4 days