

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 |