

Timing the turkey

Using an instant-read thermometer will help ensure that your turkey has cooked thoroughly.

Insert the thermometer into the thickest part of the inner side of the thigh (adjoining the drumstick and alongside the breast). It should be near but not touching the bone.

If using The Chronicle's Best Way Brined Turkey recipe, the turkey is done when the internal temperature reaches 165 degrees, no matter the size of the turkey. The temperature will rise a bit as the turkey rests before carving, which should be anywhere from 30 to 45 minutes.

It's helpful to check the temperature of the breast, which should also be 165 degrees. If the breast reaches 165 degrees before the thigh does, cover the breast lightly with foil and continue cooking.