

WHOLE TURKEY COOKING PROCEDURES

WHOLE FRESH TURKEY (UNSTUFFED)

Roughly 15 minutes per pound

Preheat oven to 325. Roast turkey in a covered pan or a cooking bag for 1 hour. Reduce heat to 275. Continue roasting. Check your turkey for “doneness” at least one hour before the calculated time is up. The internal temperature of your bird should be 165, or when pierced with a fork, the juices should run clear.

You may uncover the turkey for the last 20 minutes to brown up the skin. If your turkey gets done early, just shut off the oven and let it stand covered until you are ready to eat.

WHOLE FRESH TURKEY (STUFFED)

Roughly 20 minutes per pound

Be sure that the temperature of your stuffing is the same as the temperature of the turkey before stuffing it.

Preheat oven to 325. Roast turkey in covered pan or a cooking bag. You should not cook a stuffed turkey at less than 325. Check your turkey for “doneness” at least one hour before the calculated time is up. The internal temperature of your bird should be 165, or when pierced with a fork, the juices run clear.

WHOLE SMOKED TURKEY (FULLY COOKED)

Preheat oven to 275. Reheat your smoked turkey in a covered pan or cooking bag for 2-3 hours, depending on its size. Put some kind of liquid (water, apple or orange juice, broth) in the pan or bag to help the turkey maintain its moistness

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Tom's Turkey Hot Line 269-795-3738

Thanks for Letting Local be a part of your holiday tradition.

Tom Otto
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