



STEP-BY-STEP ROASTING INSTRUCTIONS

Preheat oven to 325 degrees.

Release turkey legs from clamp; remove neck and giblets from body and neck cavities.

Rinse turkey inside and out; drain well. Pat dry. Season cavity with spices (salt, pepper, thyme, etc). Re-clamp legs.

Place turkey, breast-side up, on rack in shallow roasting pan. Tuck wings under turkey's back.

Cover turkey loosely with a "tent" of aluminum foil to reduce basting and prevent excess browning.

Roast (consult chart for times) until turkey internal temp is 165 degrees. We recommend using a digital thermometer for best results even though turkeys come with pop-up timer.

About 45 min before end of suggested roasting time, remove foil tent, baste turkey with drippings. Roast until done. Stuffed turkeys: Increase cook time by 15-20 min; stuffing must reach 165 degrees too.

Turkey Weight	Cooking time for Unstuffed Turkey*
8-12 lbs	2 1/2 to 3 3/4 hours
12-16 lbs	3 3/4 to 5 hours
16-20 lbs	5 to 6 hours
20-24 lbs	6 to 7 1/4 hours
24-28 lbs	7 1/4 to 8 1/2 hours
*Increase cooking time by 15-20 minutes if cooking turkey stuffed. Be sure stuffing temp also reaches 165 degrees.	