

Chef Larry's Turkey Tips

General Turkey Tips:

- **When selecting a turkey allow for 1 - 1 1/4 lbs. per person.**
- **Consider the convenience and price of fresh vs. frozen turkey.**
- **Thaw frozen turkey under refrigeration.**
- **Use a large ample pan with a roasting rack for turkey.**
- **If using a foil pan double it for strength.**
- **If stuffing turkey, stuff loosely just before placing in oven.**

Cooking Tips:

- **Roast stuffed turkey an additional 30 minutes for birds weighing 16 lbs. or less. Roast stuffed turkey an additional 60 minutes for birds weighing more than 16 lbs.**
- **Roast turkey breast side down for first 45 minutes at 400 degrees F. Turn turkey over, reduce heat to 325 degrees F and roast until done.**
- **To test doneness insert probe thermometer. Breast meat should register 165 degrees F and thigh meat 180 degrees F.**
- **Allow roasted turkey to rest for 20 minutes before carving.**
- **Use pan drippings to make turkey gravy.**
- **Remove leftover turkey meat from carcass before storing.**

Roasting times for unstuffed turkey:

10 - 12 lb. Turkey - 2 1/2 - 3 hours

12 -14 lb. Turkey - 2 3/4 - 3 1/2 hours

14 - 16 lb. Turkey - 3 - 3 3/4 hours

16 - 18 lb. Turkey - 3 1/2 - 4 1/4 hours

18 - 20 lb. Turkey - 3 3/4 - 4 1/2 hours

20 lb. + Turkey - 3 3/4 - 4 1/2 hours