



How to Cook Your Turkey

Your turkey is seasoned and has butter under the skin. It's ready for the oven, so plan your cooking time carefully—approximately 13 minutes per pound. For example, a 14 lb turkey will take about 182 minutes, or roughly 3 hours.

Here is a link to a perfect turkey carving demonstration:

<https://youtu.be/eUv1tq91NMY?si=nrOomNpuOkTJFhnW>

Roasting (high-heat method)

- **Preheat** the oven to 450°F.
- **Place** the turkey on a rack in a roasting pan.
- **Roast** for the first 30 minutes at 450°F.
- **Reduce** the oven temperature to 325°F and continue roasting until done.
- **Tent** the breast with foil if it starts browning too quickly.
- **Add liquid** to the roasting pan to keep the oven moist. You can baste the turkey with these pan juices, but many cooks question its effectiveness.
- **Approximate cooking time** is about 13 minutes per pound for an unstuffed turkey, but use a thermometer to check for doneness.

Finishing touches

- **Use a meat thermometer** to check the turkey's internal temperature in the thickest part of the breast and thigh, ensuring you don't hit a bone. The turkey is done when the breast reaches 165°F and the thigh reaches 170°F–175°F.
- **Rest the turkey** by removing it from the oven when it's done and letting it rest for 20–30 minutes, covered loosely with foil. This allows the juices to redistribute, leading to more succulent meat.

Pro tips:

- Set your table the night before and have wine and beer or soft drinks chilled
- Add cold items to serving vessels in advance and cover
- For timing your meal properly, reheat your side dishes as the turkey is resting.
- Wear a clean pair of gloves (or two) to protect your hands while carving hot turkey
- Make sure to avoid talking about politics or religion with your guests
- Enjoy your holiday and sit back and take credit for a delicious meal!