

The McCutchen House
B A S I C T U R K E Y R O A S T I N G

Timetable for Roasting Unstuffed Turkey at 325° F

Uncooked Weight Roasting Time*

8-12 pounds	2 ¾ to 3 hours
12-14 pounds	3 to 3 ¾ hours
14-18 pounds	3 ¾ to 4 ¼ hours
18-20 pounds	4 ¼ to 4 ½ hours
20-24 pounds	4 ½ to 5 hours

* Add 15 to 30 minutes to these times when roasting a stuffed turkey

DIRECTIONS

1. Preheat the oven to 325° F.
2. Remove the neck and giblets from the neck and body cavity. Rinse the whole bird with cold water and pat dry with paper towels. Rub inside cavity and outside of turkey lightly with salt.

3. Place the turkey, breast side up, on a rack in a shallow roasting pan. Brush skin with cooking oil and season. Insert a meat thermometer into the thickest part of the thigh, not touching bone, or use a quick-read meat thermometer toward the end of the cooking time to check doneness. Cover the top of the turkey with foil, leaving an air space between turkey and foil.

4. Roast about 20 minutes per pound if 8 to 10 pounds or 14 to 16 minutes per pound for larger turkeys (see chart). Remove foil from turkey during last 1 hour of roasting time.

5. Remove from oven when meat thermometer reads 170° F in the thigh, or when turkey drumsticks move easily in their sockets and juices from the thigh run clear. (If turkey is stuffed, make sure stuffing reaches 165 degrees F.)

6. Allow the turkey 20 minutes before carving.