

Raw Turkey Roasting Instructions

Planning - Allow one pound of whole turkey for each adult serving. Plan to serve the turkey 30 minutes after removing from the oven.

Storing - Refrigerate a fresh turkey below 40 degrees Fahrenheit. The turkey is best when eaten fresh, but may be frozen and kept for six months in a freezer at 10 degrees Fahrenheit or less. To defrost, place turkey, still in its bag, in the refrigerator. Allow 24 hours for every 7 pounds of turkey. Cook promptly after defrosting. Never refreeze a defrosted turkey.

Roasting - Remove the neck from the breast cavity and the giblets from the neck cavity. Rinse the inside and outside of the turkey with water, and place the turkey in a roasting pan. Add 1 cup of water to the roasting pan. Loosely cover with aluminum foil. For food safety reasons we do not recommend stuffing the turkey.

Optional: Lightly rub the outside of the turkey with a mixture of 1/2 cup of melted butter, 1/8 teaspoon of salt, and 1/16 teaspoon of pepper.

Roast according to the following chart:

Weight	Time	Oven Temp.
8-12 lbs.	2-1/2 to 3 hrs.	325 degrees F
12-14 lbs.	2-3/4 to 4 hrs.	325 degrees F
14-18 lbs.	3-1/2 to 5 hrs.	325 degrees F
18-20 lbs.	4 to 5 hrs.	325 degrees F
20-24 lbs.	4 to 5-1/2 hrs.	325 degrees F
24+ lbs.	5 to 7 hrs.	325 degrees F

One hour before completion, remove the foil to brown the turkey.

Although your Plainville Farms turkey includes a pop-up timer, a meat thermometer is recommended. A temperature of 175 degrees Fahrenheit, two-thirds of the way in the thickest part of the breast indicates the turkey is done. Juices should be clear, not pink. When the turkey reaches 175 degrees, remove from the oven, cover it with foil, and let it stand for 15 minutes. The turkey will continue to cook and the temperature will rise another 5 degrees. You are now ready to carve, serve, and enjoy a delicious Plainville Farms Turkey!

Note: If the turkey is stuffed, be sure the stuffing reaches 165 degrees Fahrenheit.