

Tips on Re-Heating Cooked Turkeys

It is recommended to put 1 cup of water in the roasting pan with the cooked turkey, covered with foil. Check your turkey $\frac{3}{4}$ of the time recommended from the cooking chart with a thermometer. Your turkey is ready when you have an internal temperature of 150 degrees. For stuffed turkeys, the stuffing needs to be 160 degrees. Your turkey will increase in temperature 5 degrees during your $\frac{1}{2}$ hour resting time prior to serving.

***During the last $\frac{1}{2}$ hour of roasting, the foil should be removed to brown and crisp the skin.**

Roast according to the following chart:

Weight	Time	Oven Temp.	Internal Temp.
8-12 lbs.	1-1/2 to 2 hrs.	325 degrees F	150 degrees
12-14 lbs.	2 to 2-1/2 hrs.	325 degrees F	150 degrees
14-18 lbs.	3 to 3-1/2 hrs.	325 degrees F	150 degrees
18-20 lbs.	4 to 4-1/2 hrs.	325 degrees F	150 degrees
20-24 lbs.	4-1/2 to 5 hrs.	325 degrees F	150 degrees
24+ lbs.	5 to 6 hrs.	325 degrees F	150 degrees

NOTE:

Stuffing is uncooked. Place in oven at 350 degrees for one hour and an internal temperature of 165 degrees.

Please refrigerate cooked turkeys properly in refrigerator.