



ROASTING TIME CHART

Whole Turkey (unstuffed) -

Weight	Roaster/Cooking Bag	Foil Covered
12-16 lbs.	2-3 hours	3-4 hours
17-22 lbs.	3-4 hours	4-5 hours
23-27 lbs.	4-5 hours	5-6 hours

Breast & Roast (unstuffed) -

5-7 lbs.	2-3 hours	3-4 hours
8-10 lbs.	3-4 hours	4-5 hours
11-12 lbs.	4-5 hours	5-6 hours

One of the nicest things about roasting a turkey is that the leftovers are just as tasty as the first slices...cooked and ready to go into the most succulent main dishes. Turkey can be used in place of chicken in almost any recipe. However, it is important that the cooked turkey is cared for properly. Remove the stuffing and carve the extra turkey meat from the bones. Leftover turkey should be stored in shallow containers and refrigerated or frozen within two hours of cooking. Use cooked turkey and stuffing within 3 or 4 days and gravy in 1 to 2 days. Cooked turkey keeps for 3 to 4 months in the freezer. When using leftovers, reheat thoroughly to 165° F, or until hot and steaming. Marinades, such as vinegar and oil bases, Worcestershire sauce, or citrus bases add flavor and moisture to a very low fat turkey product. To avoid overcooking, we urge our customers to use care when cooking boneless, skinless thigh or breast meat, such as fillets, cubed steaks, and ground turkey breast. Our recommendation is to cook turkey to a tan rather than brown color, so the meat will stay moist and tender.