

Roast Turkey

Premium roast done to perfection



Basic Roast Turkey

Roast at 325 degrees F for about 13-15 minutes per pound, or until internal temperature (inserted on middle of thigh and breast) reaches about 165 degrees.

10-18 lbs. - 3 to 3.5 hours

18-22 lbs. - 3.5 to 4 hours

22-24 lbs. - 4 to 4.5 hours

24-29 lbs. - 5.5 to 6 hours

(add an additional hour if turkey is stuffed)