



## Cooking Instructions for Farm Fresh Turkey

**HANDLING:** When you get the turkey home, place a damp towel over the turkey inside the plastic bag. Put the turkey in the refrigerator. (Leave the plastic bag open.)

**COOKING:** Roast in 325-degree (F) oven; baste occasionally. When golden brown, place a foil tent over the breast and tip of the drumstick to prevent excess browning.

**COOKING TABLE:** Approximate roasting time in shallow open pan in 325-degree oven. **NOTE:** decrease cooking time 30 minutes if using a dark covered enamel pan.

| Weight  | Unstuffed (Hours) | Stuffed (Hours) |
|---------|-------------------|-----------------|
| 8 – 12  | 3 – 4             | 3 ½ - 4 ½       |
| 12 – 16 | 3 ½ - 4 ½         | 4 – 5 ½         |
| 16 – 20 | 4 – 5             | 4 ½ - 6 ½       |
| 20 – 24 | 4 ½ - 5 ½         | 6 ½ - 7         |
| 24 – 28 | 6 ½ - 7           | 7 ½ - 8         |