

Turkey Cooking Guidelines

Oven-Roasted at 325°F

Type	Weight	Approximate Cooking Time	
		Unstuffed	Stuffed
Turkey (whole)	8–12 lbs.	2¾–3 hrs.	3–3½ hrs.
Turkey (whole)	12–14 lbs.	3–3¾ hrs.	3½–4 hrs.
Turkey (whole)	14–18 lbs.	3¾–4¼ hrs.	4–4¼ hrs.
Turkey (whole)	18–20 lbs.	4¼–4½ hrs.	4¼–4¾ hrs.
Turkey (whole)	20–24 lbs.	4½–5 hrs.	4¾–5½ hrs.
Breast (half)	2–3 lbs.	50–60 min.	
Breast (whole)	4–6 lbs.	1½–2¼ hrs.	
Breast (whole)	6–8 lbs.	2¼–3¼ hrs.	
Drumsticks	¾–1 lb.	2–2¼ hrs.	
Thighs	¾–1 lb.	1¾–2 hrs.	
Wings	6–8 oz.	1¾–2¼ hrs.	

Note: Start with the turkey at refrigerator temperature. Remove the turkey from the oven when the meat thermometer reads 175°-180°F; the temperature will continue to rise as the turkey stands.

Grilled

Type	Weight	Approximate Cooking Time	
		Unstuffed	Stuffed
Whole turkey (indirect heat)	8–12 lbs.	2–3 hrs.	
Whole turkey (indirect heat)	12–16 lbs.	3–4 hrs.	

Note: When grilling with indirect heat, generally the coals (or burners on a gas grill) are heated to a high heat. When grilling with direct heat the coals (or burners on a gas grill) are heated to a medium heat. Use these heat settings unless you have a recipe that states something different. Internal temperature should be 180°F.

Turkey Cooked at 350°F in an Oven Bag

Type	Weight	Approximate Cooking Time		
		Regular-Size Oven Bag 10" x 16"	Large-Size Oven Bag 14" x 20"	Turkey-Size Oven Bag 19" x 23½"
Whole turkey (unstuffed)	8–12 lbs.		1½–2 hrs.	
Whole turkey (unstuffed)	12–16 lbs.			2–2½ hrs.
Whole turkey (unstuffed)	16–20 lbs.			2½–3 hrs.
Whole turkey (unstuffed)	20–24 lbs.			3–3½ hrs.
Whole turkey (stuffed)	8–12 lbs.		2–2½ hrs.	
Whole turkey (stuffed)	12–16 lbs.			2½–3 hrs.
Whole turkey (stuffed)	16–20 lbs.			3–3½ hrs.
Whole turkey (stuffed)	20–24 lbs.			3½–4 hrs.
Turkey breast (bone-in)	4–8 lbs.		1¼–2 hrs.	
Turkey breast (bone-in)	10–12 lbs.			2¼–2¾ hrs.
Turkey breast (boneless)	2½–3 lbs.	1¼–1¾ hrs.		
Turkey breast (boneless)	5 lbs.		2–2¼ hrs.	
Turkey breast (boneless)	8–12 lbs.			3–3½ hrs.
Turkey drumsticks	1½–2 lbs.	1½–1¾ hrs.		
Turkey drumsticks	2–3 lbs.		1½–1¾ hrs.	

Oven Bag Instructions: Preheat the oven to 350°F. Add 1 tablespoon flour to the oven bag and distribute evenly on the inside of the bag prior to inserting the turkey. Brush the turkey with vegetable oil or butter. Remove the turkey from the oven when the meat thermometer reaches 175°- 180°F. If using a turkey-size oven bag for a turkey smaller than 12 lbs., gather the oven bag loosely around the meat allowing room for heat circulation; then close the bag with a nylon tie, and cut away any excess oven bag.