



TURKEY

Cooking Cheat Sheet



1. CALCULATE PORTIONS

1-1.25 LB. /person



2. THAW

Fridge Method

4-12 POUNDS	1-3 days
12-16 POUNDS	3-4 days
16-20 POUNDS	4-5 days
20-24 POUNDS	5-6 days

Water Bath

Cover turkey with cold water. Allow 30 minutes /pound. Change water every 30 minutes.

No Thawing

Roasting a frozen turkey is totally possible! Just up the cooking times by at least 50%.



3. BRINE

Basic brine formula: 1 cup salt + 1/2 cup flavorings + 1 gallon water

MAKE ENOUGH TO COVER TURKEY • BRINE 6-12 HOURS • RINSE & PAT DRY TURKEY



4. ROAST

325 °F oven (internal temperature 165 °F)

Unstuffed

8-12 POUNDS	2¾-3 hours	18-20 POUNDS	4¼-4½ hours
12-14 POUNDS	3-3¾ hours	20-24 POUNDS	4½-5 hours
14-18 POUNDS	3¾-4¾ hours		

Stuffed

8-12 POUNDS	3-3½ hours	18-20 POUNDS	4¼-4¾ hours
12-14 POUNDS	3½-4 hours	20-24 POUNDS	4¾-5¾ hours
14-18 POUNDS	4-4¾ hours		



5. SERVE & STORE

Let the turkey rest for 30-60 min under a tinfoil tent.

Carve only what you need. Refrigerate leftovers within 2 hours of cooking.