

Holiday Turkey Timeline



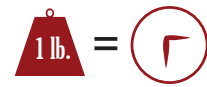
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When selecting your turkey, allow **1 pound** of turkey per person for a fresh or frozen whole turkey.



Thawing in fridge:
24 hrs per 4-5 lbs.



Thawing in cold water:
30 minutes per lb.

Keep turkey in its **original** wrapper while thawing.



OVEN
325°F
15-20 minutes/lb.



GRILL (covered)
225°-300°F
15-18 minutes/lb.



FRYER
350°F (oil temp)
3-5 minutes/lb.



SMOKER
225°-300°F
20-30 minutes/lb.



MICROWAVE
50% Power
9-10 minutes/lb.



A turkey is cooked when it registers **165°F** internally with a meat thermometer.



Let a turkey stand **20** minutes before carving to allow juices to set.



Don't blame the turkey if you're **SLEEPY** after you eat. Experts say it has more to do with overeating!



Cut turkey into small **PIECES**. Store stuffing, turkey and gravy in separate shallow containers.



Refrigerated leftovers are good up to **4** days. Frozen leftovers are good up to **6** months.



Decided not to cook? A turkey that has been safely thawed in the fridge **CAN** be refrozen!

GOT GIBLETS?

REMOVE giblets from turkey cavities after thawing. Cook them separately.

TO STUFF OR NOT TO STUFF...

For safer and more even cooking, consider baking stuffing **OUTSIDE** the bird in a casserole dish.

50%

Cooking a turkey from frozen will take approximately **50%** longer than cooking a thawed turkey.

30%

30% of all turkeys produced are served at Thanksgiving & Christmas.

BUY

THAW

COOK

EAT

STORE