

Turkey cooking chart

*Alternative cooking temperature

		Internal Temperature	Holding time	Total Roasting time Stuffed	Total Roasting time Unstuffed	
	Turkey breast (6 to 8 lbs unstuffed)	157°F*	50 sec	2 ¼ to 3 ¼ hours	3 to 3 ½ hours	
		165°F	<10 sec			
	Dark meat (e.g. Turkey legs and thighs)	165°F	<10 sec	1 to ½ hours	Not applicable	
	Whole turkey	165°F	<10 sec	8 to 12 lbs	2 ¾ to 3 hours	3 to 3 ½ hours
				12 to 14 lbs	3 to 3 ¾ hours	3 ½ to 4 hours
				14 to 18 lbs	3 ¾ to 4 ¼ hours	4 to 4 ¼ hours
				18 to 20 lbs	4 ¼ to 4 ½ hours	4 ¼ to 4 ¾ hours
				20 to 24 lbs	4 ½ to 5 hours	4 ¾ to 5 ¼ hours