



Turkey Roasting Times

Roasted at 325F

Your turkey is done when a meat thermometer in the thigh reads 180F

Roasting a UNSTUFFED Turkey

7-9 lbs	2 $\frac{1}{2}$ - 3 hours
9-18 lbs	3-3 $\frac{1}{2}$ hours
18-22 lbs	3 $\frac{1}{2}$ - 4 hours
22-24 lbs	4 - 4 $\frac{1}{2}$ hours
24-30 lbs	4 $\frac{1}{2}$ - 5 hours

Roasting a STUFFED Turkey

7-9 lbs	3 - 4 $\frac{1}{2}$ hours
9-18 lbs	4 - 4 $\frac{1}{2}$ hours
18-22 lbs	4 $\frac{1}{2}$ - 5 hours
22-24 lbs	5 - 5 $\frac{1}{2}$ hours
24-30 lbs	5 $\frac{1}{2}$ - 6 $\frac{1}{2}$ hours



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