

TURKEY CHEAT SHEET



OVERVIEW:

Preparing a holiday turkey can be one of the more stressful parts of the season—but there are plenty of ways to ease that stress.

Follow these tips for how to properly—and easily—prepare your turkey, for a worry-free Thanksgiving!

WHAT'S INCLUDED:

- **Cheat Sheet**
Use this helpful guide—complete with cook times per pound of your turkey, thawing time, and more—to ensure you have the perfect holiday meal!

top-notch TURKEY TIPS



Estimate about 1 lb. of turkey per guest.



Cross the legs, and wrap with kitchen string.



Thaw for 24 hrs. per 4 lbs. of turkey.



Roast the turkey at 350°F. Make sure to cook according to the weight and time chart:

9-11 lbs. - 2½ hrs.	15-17 lbs. - 3½ hrs.
12-14 lbs. - 3 hrs.	18-20 lbs. - 4 hrs.



Brine for at least 12 hrs.



Baste the turkey every 30 min.



Remove gizzard and organs from the inside of the turkey.

(They should be in a bag inside the body cavity.)



Check the temperature in the thickest part of the thigh. Remove from oven when it reaches 165°F.

KEY

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