

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 simplify the process.

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

WHAT'S INCLUDED:

- **Cheat Sheet**
A helpful guide on timings, preparation, and more for your turkey

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 the 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 the oven when it reaches 165°F.