

Turkey cooking temperatures and times are important to monitor in order to insure meat is safely cooked to the proper doneness. When preparing turkey, use the chart of turkey cooking times below as a guide to how much time to cook the turkey. Use the temperatures stated in each section of turkey cooking times to check doneness when the meat is oven baked, grilled, and cooked in a bag.

TURKEY Cooking Temperatures and Times				
Oven Cooked			Approximate Cooking Time	
Type	Temp.	Weight	Unstuffed	Stuffed
Turkey, whole	325°F	8-12 lbs	2 3/4-3 hrs	3-3 1/2 hrs
		12-14 lbs	3-3 3/4 hrs	3 1/2-4 hrs
		14-18 lbs	3 3/4-4 1/4 hrs	4-4 1/4 hrs
		18-20 lbs	4 1/4-4 1/2 hrs	4 1/4-4 3/4 hrs
		20-24 lbs	4 1/2-5 hrs	4 3/4-5 1/2 hrs
Breast, half		2-3 lbs	50-60 min	
Breast, whole		4-6 lbs	1 1/2-1 1/4 hrs	
Breast, whole		6-8 lbs	2 1/4-3 1/4 hrs	
Drumsticks		3/4-1 lb	2-2 1/4 hrs	
Thighs		3/4-1 lb	1 3/4-2 hrs	
Wings		6-8 oz	1 3/4-2 1/4 hrs	
Start with meat at refrigerator temperature. Remove from oven when meat thermometer reads 175°-180°F; temperature will continue to rise as it stands.				
Grilled		Approximate Cooking Time Internal Temp. 180°F		
Type	Weight	Unstuffed	Stuffed	
Whole turkey (indirect heat)	8-12 lbs	2-3 hrs		
	12-16 lbs	3-4 hrs		
Cooked at 350°F in Oven Bag		Approximate Cooking Time		
Type	Total Weight	Regular Size 10" x 16"	Large Size 14" x 20"	Turkey Size 10" x 23 1/2"
Whole turkey, unstuffed	8-12 lbs		1 1/2-2 hrs	
	12-16 lbs			2-2 1/2 hrs
	16-20 lbs			2 1/2-3 hrs
	20-24 lbs			3-3 1/2 hrs
Whole turkey, stuffed	8-12 lbs		2-2 1/2 hrs	
	12-16 lbs			2 1/2-3 hrs
	16-20 lbs			3-3 1/2 hrs
	20-24 lbs			3 1/2-4 hrs
Turkey breast, bone-in	4-8 lbs		1 1/4-2 hrs	
	10-12 lbs			2 1/4 - 2 3/4 hrs
Turkey breast, boneless	2 1/2-3 lbs	1 1/4-1 3/4 hrs		
	5 lbs		2-2 1/4 hrs	
	8-12 lbs			3-3 1/2 hrs
Turkey	1 1/2-2 lbs	1 1/2-1 3/4 hrs		

drumsticks	2-3 lbs	1 1/2 - 1 3/4 hrs
<p>Preheat oven to 350°F. Add 1 Tbsp. flour to oven bag. Brush turkey with vegetable oil or butter. Remove poultry from oven when meat thermometer reaches 180°F. If using a Turkey Size oven bag for foods smaller than 12 lbs., gather oven bag loosely around food, allowing room for heat circulation, close with nylon tie and cut away excess oven bag.</p>		