



WHOLE TURKEY COOKING PROCEDURES

Recommended by Otto's Turkey Farm



WHOLE FRESH TURKEY (UNSTUFFED) *FIGURE ROUGHLY 15 -18 MINUTES PER POUND*

Preheat oven to 300° (convection) 350* (conventional). Remove turkey from plastic bag. Remove Giblet set from cavity. Place turkey in roasting pan with 1 inch of water. Cover. Once turkey reaches 110° internal temp, remove from oven and remove cover to brown. Return to oven.

Check your turkey for "doneness" at least 1 hour before the calculated time is up. Once internal temp reaches 170° remove from oven and wait 10 minutes before carving.

WHOLE FRESH TURKEY (STUFFED) *FIGURE ROUGHLY 18-20 MINUTES PER POUND*

Be sure that the temp of your stuffing is the same as the temp of the turkey before stuffing.

Preheat oven to 300° (convection) 350° (conventional). Roast turkey in a covered pan or cooking bag. You should not cook a stuffed turkey at less than 325°.

Check your turkey for "doneness" at least 1 hour before the calculated time is up. The internal temp of your turkey should be 170°

WHOLE SMOKED TURKEY (FULLY COOKED) *WE DO NOT RECOMMEND STUFFING SMOKED TURKEYS*

Preheat oven to 275°. Reheat smoked turkey in a covered pan or cooking bag for 2–3 hours depending on size. Add some liquid (ie.) water, apple or orange juice, turkey broth) in the pan or bag to help keep the turkey moist during reheat.

THAWING INSTRUCTIONS

Put turkey in refrigerator for 5 hours per pound

REHEAT TURKEY

Reheat whole turkey to 140° internal temp, add broth and reheat at 225°

Still have Questions? Call us on the Turkey HOT line (269) 795-3738