

# Unstuffed\* Whole Turkey Roasting Guide

Turkey Weight	Oven Temp.	Roasting Time
8 to 12 pounds	325 degrees F	2-3/4 to 3 hours
12 to 14 pounds	325 degrees F	3 to 3-3/4 hours
14 to 18 pounds	325 degrees F	3-3/4 to 4-1/4 hours
18 to 20 pounds	325 degrees F	4-1/4 to 4-1/2 hours
20 to 24 pounds	325 degrees F	4-1/2 to 5 hours

\*Stuffed birds generally require 15 to 45 minutes more roasting time than unstuffed birds.