



Stuffed Roast Turkey

1. Preheat oven to 325° F. Determine the weight of the turkey. Remove the giblet bag from the breast and remove the neck from the cavity. Wash the turkey inside and out and pat the skin dry with paper towels.
2. Mix stuffing and lightly fill cavity. Allow $\frac{1}{2}$ to $\frac{3}{4}$ cup stuffing per pound of turkey. It is safer to understuff than to overstuff the turkey. Stuffing expands during cooking.
3. Place turkey breast side up on a rack in a shallow roasting pan. Insert meat thermometer in thigh. Add up to $\frac{1}{2}$ cup water to the bottom of the pan, if desired.
4. Cover turkey loosely with a tent of heavy-duty aluminum foil. Cooking time takes longer for a stuffed turkey. For example, a 20 pound stuffed turkey will take 4 $\frac{1}{4}$ to 5 $\frac{1}{4}$ hours to cook.
5. Remove the foil cover after about 1 to 1 $\frac{1}{2}$ hours of cooking to brown the skin. Brush with vegetable oil to enhance browning, if desired.
6. A whole turkey is done when the temperature in the thickest part of the inner thigh reaches 180° F and the stuffing is 165° F. The juices should run clear (not pink) when a long-tined fork is used to pierce the thickest part of the thigh.
7. Check the internal temperature of the stuffing. Insert the thermometer through the cavity into the thickest part of the stuffing and leave it to 5 minutes. The stuffing temperature will rise a few degrees after the turkey is removed from the oven. If the center of the stuffing has not reached 165° F after stand time, return the turkey to the oven and continue cooking.
8. Allow the turkey to set 20 minutes before removing stuffing and carving to allow juices to saturate the meat evenly.

Cooking times for Stuffed Turkeys:

8 – 12 pounds	3 to 3 $\frac{1}{2}$ hours
12 – 14 pounds	3 $\frac{1}{2}$ to 4 hours
14 – 18 pounds	4 – 4 $\frac{1}{4}$ hours
18 – 20 pounds	4 $\frac{1}{4}$ to 4 $\frac{3}{4}$ hours
20 – 24 pounds	4 $\frac{3}{4}$ to 5 $\frac{1}{4}$ hours