

TISCHLER'S MARKET

Meat | Seafood | Deli

Choice & Prime Steaks, No Growth Hormones, No Antibiotics

WHOLE TURKEY

1. Pre-heat oven to 325°F
2. Be sure the turkey is completely thawed, as cooking times are based on fresh, unfrozen birds at fridge temperature of about 40°F
3. Remove turkey from packaging and remove gizzards from cavity
4. Rinse the turkey, rub with oil if desired, and season generously
5. Place the turkey, breast side up, on a rack in a shallow roasting pan with ½ cup of water
6. Tuck the wing tips back under the shoulders of the turkey
7. Tent the turkey with aluminum foil for the first 1.5 hours of cooking, then remove to allow turkey to brown
8. Turkey is done when the internal temperature reaches 165°F within the innermost part of the thigh and the thickest part of the breast (juices should be clear with no traces of pink)
9. Remove turkey from the oven, tent with aluminum foil again, and allow to rest for 15-20 minutes before carving so the meat can firm up and hold the juices

NOTE: Roasting times are approximate and internal temperature should be measured with a properly placed meat thermometer (not touching the bone)

UNSTUFFED TURKEY

Approximate Weight	Estimated Cook Time
12-14 lbs.	3-3.75 hours
14-18 lbs.	3.75-4.25 hours
18-20 lbs.	4.25-4.5 hours
20-24 lbs.	4.5-5 hours
24-28 lbs.	5-5.75 hours
28-30 lbs.	5.75-6.5 hours

STUFFED TURKEY

Approximate Weight	Estimated Cook Time
12-14 lbs.	3.5-4 hours
14-18 lbs.	4-4.25 hours
18-20 lbs.	4.25-4.75 hours
20-24 lbs.	4.75-5.25 hours
24-28 lbs.	5.25-6 hours
28-30 lbs.	6-6.75 hours

15412 S. Route 59, Plainfield, IL 60544
(815)267-3146
tischlersmarket.com