

## Critical Cooking Instructions



- Set the oven temperature no lower than 325°F.
- Place turkey breast-side up on a rack in a shallow roasting pan.
- For safety and doneness, the internal temperature, as registered on meat thermometer, must reach a minimum of 180°F. in the thigh (turkey breast must reach a minimum of 170°F. in the thickest part) before removing from oven.
- Check periodically to see if "pop-up" temperature indicator device has activated indicating that the bird has reached final temperature for safety and doneness. Check temperature with an oven-proof or instant-read thermometer.
- Juices should be clear.
- The center of the stuffing should reach 165°F. after standing time.
- Let bird stand 20 minutes before carving.
- For uniform results, it is recommended to cook stuffing outside the bird. If stuffed, stuff loosely.