

Keep Thanksgiving FUN ... Not Frantic!

- ★ Decide how much turkey you will need before you shop.
- ★ Get a meat thermometer.
- ★ Make sure you have a roasting pan large enough for your turkey. Or, roast 2 small birds versus 1 large bird.
- ★ Allow an adequate number of days to defrost a frozen bird in the refrigerator.
- ★ Wash hands, sinks, counters, utensils, and platter thoroughly with soap and hot water before and after working with bird.
- ★ Remember to remove the bag of giblets from inside the bird.
- ★ Wash the inside and outside of the turkey in cold water and drain well.
- ★ Stuff right before roasting.
- ★ Place the turkey breast-side up in a shallow roasting pan. You may want to brush with oil or melted margarine.
- ★ Insert meat thermometer in inner thigh.
- ★ Cover loosely with aluminum foil.
- ★ Roast the bird 15 to 18 minutes per pound for unstuffed bird; 18 to 24 minutes per pound for a stuffed bird.
- ★ Remove foil 20 to 30 minutes before roasting is finished to allow the bird to brown.
- ★ Remove turkey when dark meat reaches 180° F and the stuffing reaches 165° F.
- ★ Allow the cooked turkey to sit for 20 minutes before carving.
- ★ After dinner, carve leftover from bone and refrigerate promptly. Remember, you only have 2 hours from the time you take the bird from the oven.
- ★ Smile and enjoy!