

FAMILY

HENDERSON NEWS

Sunday, November 11, 2018

Turkey talk with Buckner



**LIZ
BUCKNER**
Extension Agent

November is here, and the count-down to Thanksgiving is underway. Many of you have started your holiday meal planning, but hopefully the following will serve as a helpful guide.

Buying a Turkey

For a frozen turkey, allow 1 lb. per person, and keep frozen until ready to thaw. For a fresh turkey, allow 1 lb. per person, and buy 1-2 days before cooking. Do not buy pre-stuffed.

Thawing a Turkey

Thawing time of a whole turkey in the refrigerator (40 degrees F) is approximately 24 hours per pound.

Whole Turkey Refrigerator

Thawing Guide

8-12 pounds = 1-2 days
12-16 pounds = 2-3 days
16-20 pounds = 3-4 days
20-24 pounds = 4-5 days
Thawing time of a whole turkey in cold water is approximately 30 minutes per pound.

Whole Turkey Thawing in Cold Water Guide

8-12 pounds = 4-6 hours
12-16 pounds = 6-8 hours
16-20 pounds = 8-10 hours

20-24 pounds = 10-12 hours

Please note that it is very important that the water is changed every 30 minutes. After thawing, remove neck and giblets from both neck and body cavities, wash turkey inside and out with cold water, drain well. Thawed turkey may remain in refrigerator 1-2 days.

Thawing in the Microwave

Check manufacturer's instructions for the size turkey that will fit into your oven, the minutes per pound and the power level to use for thawing. Cook immediately.

Roasting Time

Timetable for Fresh or Thawed Unstuffed Turkey is 325 degrees F. These times are approximate and should be used in conjunction with a properly placed thermometer.

Roasting Time Guide for Fresh or Thawed Unstuffed Turkey

8-12 pounds = 2 3/4-3 hours
12-14 pounds = 3-3 3/4 hours
14-18 pounds = 3 3/4-4 1/4 hours
18-20 pounds = 4 1/2-5 hours

VERY IMPORTANT NOTE

For food safety reasons, remember to prepare dressing in a separate container rather than stuffing the turkey.