

## Turkey Roasting Time by Size

Set oven temperature to **325°F (163°C)**.

Minimum internal temperature = **165°F (74°C)**

| <b>Turkey Size</b>          | <b>Unstuffed</b> | <b>Stuffed</b>         |
|-----------------------------|------------------|------------------------|
| <b>4 to 6 lbs. (breast)</b> | 1 ½ to 2 ¼ hours | Not usually applicable |
| <b>6 to 8 lbs. (breast)</b> | 2 ¼ to 3 ¼ hours | 3 to 3 ½ hours         |
| <b>8 to 12 lbs.</b>         | 2 ¾ to 3 hours   | 3 to 3 ½ hours         |
| <b>12 to 14 lbs.</b>        | 3 to 3 ¾ hours   | 3 ½ to 4 hours         |
| <b>14 to 18 lbs.</b>        | 3 ¾ to 4 ¼ hours | 4 to 4 ¼ hours         |
| <b>18 to 20 lbs.</b>        | 4 ¼ to 4 ½ hours | 4 ¼ to 4 ¾ hours       |
| <b>20 to 24 lbs.</b>        | 4 ½ to 5 hours   | 4 ¾ to 5 ¼ hours       |

Date Last Reviewed September 21, 2023