

**Stuffed Turkey**  
(oven @ 325 F)

<u>pounds</u>	<u>hrs:mins</u>
6	2:36
7	2:45
8	3:11
9	3:23
10	3:35
11	3:42
12	3:48
13	3:57
14	4:05
15	4:10
16	4:15
17	4:20
18	4:25
19	4:32
20	4:44
21	4:51
22	5:00
23	5:10
24	5:20

**Unstuffed Turkey**  
(oven @ 325 F)

<u>pounds</u>	<u>hrs:mins</u>
6	2:15
7	2:34
8	2:43
9	2:50
10	2:54
11	3:00
12	3:06
13	3:17
14	3:27
15	3:34
16	3:40
17	3:46
18	3:51
19	3:59
20	4:07
21	4:15
22	4:24
23	4:38
24	4:52

## **TURKEY COOKING TIME CHART**

These turkey cooking times are a combined and extrapolated average from Butterball, Honeysuckle, Jenni-O, Norbest, Shady Brook, and Foster Farms.

Be aware that there is variability in actual oven temperatures compared with what they're set to... Some may be off by as much as 25-degrees which will affect your eventual cooking time one way or the other.

**IMPORTANT:** The only true way to determine if a turkey is safely cooked all the way through, is by measuring the internal temperature of the bird with a meat thermometer. For an accurate reading, the thermometer should be inserted into the thickest part of a thigh not touching the bone, and also check the center of the breast.

*Turkey is done and safe to eat when internal dark meat temperature reads **180 degrees F.***

Original Article Source: [Tukey Cooking Time Chart](#)