

classic
**Roast
 Turkey**

Whole frozen turkey
 Salt

Cooking times:

8 to 12 pounds	2¾ to 3 hours
12 to 14 pounds	3 to 3¾ hours
14 to 18 pounds	3¾ to 4¼ hours
18 to 20 pounds	4¼ to 4½ hours



- 1 Thaw** packaged turkey in refrigerator inside a plastic bag or other leak-proof container. A 15-pound turkey takes about 3 days to thaw.
- 2 Remove** packet of neck and giblets from inside the turkey. These can be cooked separately in boiling water and chopped for dressing or gravy.
- 3 Wash** turkey inside and out with cold water. Drain well.
- 4 Tuck** wing tips behind the shoulders of the turkey. Season the inside of the turkey with salt.
- 5 Place** turkey breast side up in a shallow roasting pan. For even cooking, do not stuff the turkey.
- 6 Place** in oven and set oven to 325°F or higher. Bake until meat thermometer inserted in thigh reaches at least 180°F and juices are clear.
- 7 A tent** of aluminum foil may be placed over the turkey after it has reached a golden brown.
- 8 When done**, remove from oven and let stand 15 minutes before carving.