

## Turkey Roasting Time by Size

Set oven temperature to **325 °F**.

Minimum internal temperature = **165 °F**

<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 February 10, 2023