MEATDOGG’S ROASTING GUIDE

Place turkey, breast side up in roasting pan. Brush with oil or melted margarine/butter and sprinkle the outside evenly with “THE MEATDOGGS” special turkey spice seasoning. Insert thermometer into the thickest part of the thigh, but be careful not to let it touch the bone. I use a digital and an old school thermometer to make sure I don’t overcook. **Note:** If you would like gravy add 2 cups of water or a broth of your choosing.

Cover roast loosely with foil and place in a preheated 400° to 450°F oven for 30/45 min, then turn your oven down to 350° to finish. Try not to open the oven door (Meaning don’t baste the bird). To brown skin further, remove foil approximately 1 hour before done.

The times below have been calculated on the principle of not basting the turkey once it has been put to roast. Use these cooking times to prepare your turkey so that it is moist, tender and delicious. Remember this is just a guide. Use your own discretion. **NOTE:** These directions are the regular oven **NOT** for a convection oven.

Begin checking for doneness about one hour before the end of the recommended roasting time.

Your turkey is done when:

* A meat thermometer in the inner thigh reads 180°F (82°C) for a stuffed turkey
* A meat thermometer in the inner thigh reads 170°F (77°C) for a turkey.

When cooked to perfection the turkey meat and juices may have a slight pink tinge. The temperature of the meat is the most important sign of doneness. When the turkey is done, remove it from the oven or barbecue. Cover it with foil and let it stand for 30/45 minutes before carving. This will allow for your turkey to set up so it is super moist and so all the goodness doesn’t run out of it.

We hope you enjoy your turkey and have a **Happy Holiday!**

Compliments of the “MEATDOGG” and the staff of **McLennan’s Island Meat and Seafood.**

| Weight | Oven Times325°F to 350°F (160°C to 180°C) | Barbecue TimesMedium Heat, Unstuffed |
| --- | --- | --- |
|  | Stuffed | Unstuffed |  |
| 6-8 lbs. (3.0-3.5 kg) | 3  - 3¼ hours | 2½ - 2 ¾ hours |  |
| 8-10 lbs. (3.5-4.5 kg) | 3¼ - 3½ hours | 2¾ - 3 hours | 1½ hours |
| 10-12 lbs. (4.5-5.5 kg) | 3½ - 3¾ hours | 3 - 3¼ hours | 1¾ hours |
| 12-16 lbs. (5.5-7.0 kg) | 3 ¾ - 4 hours | 3¼ - 3½ hours | 2 hours |
| 16-20 lbs. (7.0-9.0 kg) | 4 - 5 hours | 3½ - 4½ hours | Not suggested |
| 20-25 lbs. (9.0-11.25 kg) | 5 - 6 hours | 4½ - 5 hours | Not suggested |