

# Turkey Roasting Chart

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**For a fresh or thawed turkey:**

1. Set the oven to 325 °F.
2. Cook to 165 °F.



**Related Information:**

- For details on grilling, smoking, microwaving, or deep fat frying turkey, see [Alternative Ways to Cook Turkey](#).
- For details on preparing, cooking, and storing turkey, see [Turkey](#).

<b>Size of Turkey</b>	<b>Unstuffed</b>	<b>Stuffed</b>
<b>4 to 6 pounds (breast)</b>	1 1/2 to 2 1/4 hours	Not usually applicable
<b>6 to 8 pounds (breast)</b>	2 1/4 to 3 1/4 hours	2 1/2 to 3 1/2 hours
<b>8 to 12 pounds</b>	2 3/4 to 3 hours	3 to 3 1/2 hours
<b>12 to 14 pounds</b>	3 to 3 3/4 hours	3 1/2 to 4 hours
<b>14 to 18 pounds</b>	3 3/4 to 4 1/4 hours	4 to 4 1/4 hours
<b>18 to 20 pounds</b>	4 1/4 to 4 1/2 hours	4 1/4 to 4 3/4 hours
<b>20 to 24 pounds</b>	4 1/2 to 5 hours	4 3/4 to 5 1/4 hours