

<b>WEIGHT</b>	<b>COOK TIME</b>
8-12 pounds	2 ½ - 3 hours
12-16 pounds	2 ¾ - 3 ¼ hours
16-20 pounds	3 - 3 ¾ hours
20-24 pounds	3 ¾ - 4 ½ hours
24+ pounds	4 ½ - 5 ¼ hours

*For food safety, always cook minimum of 165°F and use a meat thermometer to check for proper doneness. (If optimal temperature is yet to be reached, continue to check temperature every 15-20 minutes until reached.)*

**LET TURKEY REST 15 MINUTES BEFORE CARVING**