

Fareway Meat Market & McGonigle's BBQ

Fresh Turkey Cooking Instructions

McGONIGLES FRESH TURKEY

1. After stuffing, place the bird in a large roasting pan and salt and pepper.
2. Soak a cheesecloth in melted butter and cover the turkey with the cheesecloth.
3. Add one inch of water to bottom of pan and Form a tent of foil, open at both ends over turkey.
4. Bake at 325° until done, basting often with pan juices.
5. Remove foil for the last hour.

<u>Cooking Time</u>		
<u>Weight</u>	<u>Stuffed</u>	<u>Unstuffed</u>
12-14 lb.	4-4 ½ hour	3 ½-4 hour
16-20 lb.	1 1/2-5 hour	4 -4 ½ hour
20-24 lb.	5-6 hour	4 ½-5 hour
24-28 lb.	5 ½-6 ½ hour	5-6 hour