



Turkey Temperature Chart: Roasting

Top tip for cooking turkey: No matter what method you use, the internal temp for turkey **will read 180°F with a meat thermometer inserted into the thigh** and **170°F when inserted into the breast**. When measuring internal turkey temperature, always use a meat thermometer.

Turkey Weight	Feeds	How Long to Roast Turkey
10-18 pounds	feeds less than 10 people	roast for 3-3.5 hours at 350°F (unstuffed)
18-22 pounds	feeds 10 to 15 people	roast for 3.5-4 hours at 350°F (unstuffed)
22-24 pounds	feeds 16 to 20 people	roast for 4-4.5 hours at 350°F (unstuffed)
24-29 pounds	feeds more than 20 people	roast for 4.5-5 hours at 350°F (unstuffed)



Turkey Temperature Chart: Smoking (Whole)

Top tip for cooking turkey: No matter what method you use, the internal temp for turkey **will read 180°F with a meat thermometer inserted into the thigh** and **170°F when inserted into the breast**. When measuring internal turkey temperature, always use a meat thermometer.

Turkey Weight	Feeds	How Long to Smoke Turkey
8 pounds	5 guests and under	2 hours
15 pounds	10 guests and under	3 hours 45 minutes
20 pounds	15 guests and under	5 hours



Turkey Temperature Chart: Smoking (Spatchcocked)

For a roasted spatchcock turkey, cook at 450°F for 25-30 minutes, then lower the temperature to 400°F and roast for about 4-5 minutes per pound until the internal temperature reads 180°F with a meat thermometer inserted into the thigh and 170°F when inserted into the breast.

Turkey Weight **Cook Time for Spatchcocked Turkey at 300°F (Smoker)**

10 lbs.	2.5 hours
15 lbs.	2.5-3 hours
18 lbs.	4.5 hours
20 lbs.	5 hours



Turkey Temperature Chart: Grilling

Top tip for cooking turkey: No matter what method you use, the internal temp for turkey **will read 180°F with a meat thermometer inserted into the thigh** and **170°F when inserted into the breast**. When measuring internal turkey temperature, always use a meat thermometer.

Turkey Weight	Feeds	How Long to Grill Turkey at 450°F (indirect heat)
8-12 pounds	10 guests and under	1.5-2 hours
15-18 pounds	12 guests and under	2 to 2.5 hours
20-22 pounds	15 guests and under	2.5 to 3.25 hours



Turkey Temperature Chart: Deep Frying

Deep-frying turkey is a process that should be done very carefully – **make absolutely sure your turkey is completely thawed and dry before deep frying.**

Turkey Weight	Feeds	How Long to Deep Fry Turkey
8 pounds	5 guests and under	28 minutes
10 pounds	7 guests and under	35 minutes
15 pounds	10 guests and under	53 minutes
18 pounds	12 guests and under	63 minutes
20 pounds	15 guests and under	70 minutes
30 pounds (maximum)	22 guests and under	105 minutes