

Butterball® Fully Cooked Baked Turkey Information

If the Turkey Is Frozen: Thaw, unopened, breast side up on a tray in the refrigerator for 2 to 5 days. To expedite thawing, turkey can be thawed unopened under cold running water. If thawing in a microwave, remove from package and place on microwave safe dish. Microwave on defrost mode or 30% power, turning every 3-5 minutes.

DO NOT THAW AT ROOM TEMPERATURE.

The turkey can be baked from a frozen or partially frozen state. See cooking chart below for timing.

Important: *Butterball® Oven Baked Turkey is fully cooked and ready to eat. It can be used in recipes calling for cooked turkey, without prior heating. The thigh/dark meat and juices may be pinkish in color due to the baking process. This does not mean that your turkey is undercooked. Butterball® Oven Baked Turkeys are cooked in a U.S.D.A. inspected facility to an internal safe temperature of 165 degrees. We recommend heating to a minimum internal temperature of 140 degrees prior to serving.*

To Serve Warm:

- Preheat oven to 325° F. Remove wrapper. Do not stuff.
- Place thawed turkey, breast side up, on flat rack in shallow roasting pan 2 to 2½ inches deep. Do not add water to pan.
- Brush or spray skin lightly with vegetable or cooking oil for best appearance.
- Place turkey in pre-heated oven and heat until hot (140° F).
- Cover breast loosely with foil after 1 to 1¼ hours to prevent over-browning and drying.
- Begin checking the turkey for doneness about 30 minutes before the recommended cook time.
- Your turkey is done when the meat thermometer reaches 140° F in thigh.
- Carve and serve immediately.

To Serve Cold (Not Recommended): Remove turkey from wrapper. Carve turkey. Let meat stand at room temperature for 15 minutes to take off the chill.

Cooking in a Regular Oven (325°F)

Weight	Cook Time Baked (Thawed)	Cook Time Baked (Frozen)
8-10 lbs.	1 ¹ / ₄ -1 ³ / ₄ hrs.	2 ¹ / ₄ -3 ¹ / ₄ hrs.
10-16 lbs.	1 ³ / ₄ -2 ¹ / ₄ hrs.	2 ³ / ₄ -3 ³ / ₄ hrs.
16-18 lbs.	2 ¹ / ₄ -2 ¹ / ₂ hrs.	3 ¹ / ₄ -4 hrs.

Leftovers: Carve leftover turkey into pieces before refrigerating to speed cooling. Refrigerate carved leftovers within 1 hour of eating. Use leftover turkey within 3 days.

