



# The Cooking Bride's Guide to Roasting Poultry

Weight Whole Bird Unstuffed	Oven Temperature	Approximate Roasting Time	Internal Temperature
3-5 pounds	350 °	1-1/4—1-1/2 hours	165—170 degrees
6-8 pounds	350 °	1-1/2—2-1/4 hours	165—170 degrees
8-12 pounds	375 °	2-1/4—3 hours	165—170 degrees
12-14 pounds	375 °	3—3-3/4 hours	165—170 degrees
14-18 pounds	375 °	3-3/4—4 hours	165—170 degrees
18-20 pounds	375 °	4—4-3/4 hours	165—170 degrees
20-24 pounds	375 °	4-3/4 —5 hours	165—170 degrees

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18-20 pounds	375 °	4-3/4 —5 hours	170—175 degrees
20-24 pounds	375 °	5—5-3/4 hours	170—175 degrees

*Allow bird to rest for at least 20 minutes before carving.*

- For 2 people, buy a 4-pound bird.
- For 4 people, buy a 6-pound bird.
- For 6 people, buy a 9-pound bird.
- For 8 people, buy a 12-pound bird.
- For 10 people, buy a 15-pound bird.
- For 12 people, buy an 18-pound bird.
- For 14 people, buy a 20-pound bird.

The **Cooking** Bride

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