

BOATSHED MARKET

CHRISTMAS TURKEY WEIGHT GUIDE & COOKING TIPS



GUIDE TO TURKEY WEIGHTS

TURKEY WEIGHT	NO. OF SERVES	COOKING TIME FOR STUFFED TURKEY
2.5 kg / size 25	4-6	1 ^{1/2} - 2 Hours
4.5 kg / size 45	8-10	3 - 3 ^{1/2} Hours
6.75 kg /size 67	10-12	4 ^{1/2} - 5 Hours
9 kg /size 90	15-20	6 -6 ^{1/2} Hours

TURKEY COOKING TIPS

STEP1 Preheat oven to 180 degrees Celsius. Place an oven shelf in the lowest position of the oven. Remove the other shelves.

STEP2 Add a little water to a roasting pan - this will help keep the turkey moist.

STEP3 Place the turkey, breast-side up, on a wire rack in the pan. Brush with melted butter and cover with non-stick baking paper. Finally, cover the pan with foil to seal. Cook according to the recipe.

STEP4 To test if cooked, pierce the thickest part of the thigh with a skewer. If the juices run clear, the turkey is ready. Transfer to a carving tray and cover loosely with foil. Set aside for 10 minutes to rest before carving.