

## Cooking your Turkey Safely

1. Make sure you have a roasting pan large enough for the turkey.
2. Wash your hands, sinks, counters, utensils, and platters thoroughly with soap and hot water before and after working with raw turkey.
3. Remember to remove the giblet bag from inside the turkey.
4. Stuff just before roasting or cook stuffing separately from the turkey to prevent cross contamination.
5. Buy and use a meat thermometer!
  - A. Dark meat takes longer to cook. Insert the thermometer in the thickest, innermost part of the turkey thigh, wing, and breast.
  - B. Turkey is safe when cooked to a minimum internal temperature of 165 degrees Fahrenheit.
6. If the turkey is done ahead of schedule, it is safe to hold it in the oven at a reduced temperature of 200 degrees Fahrenheit.
  - A. Leave the thermometer in and make sure the turkey does not drop below 140 degrees Fahrenheit.
7. Allow cooked turkey to sit for at least 20 minutes before carving. During this time the juices will be redistributed and the turkey will be easier to carve.
8. After the meal, cover and store leftovers in the refrigerator ASAP.
  - A. The safest margin is 2 hours from the time you take the bird out of the oven to store in the fridge properly.
  - B. Leftovers will keep in the refrigerator 3-4 days.
  - C. Make sure that you keep the turkey covered so it doesn't dry out.