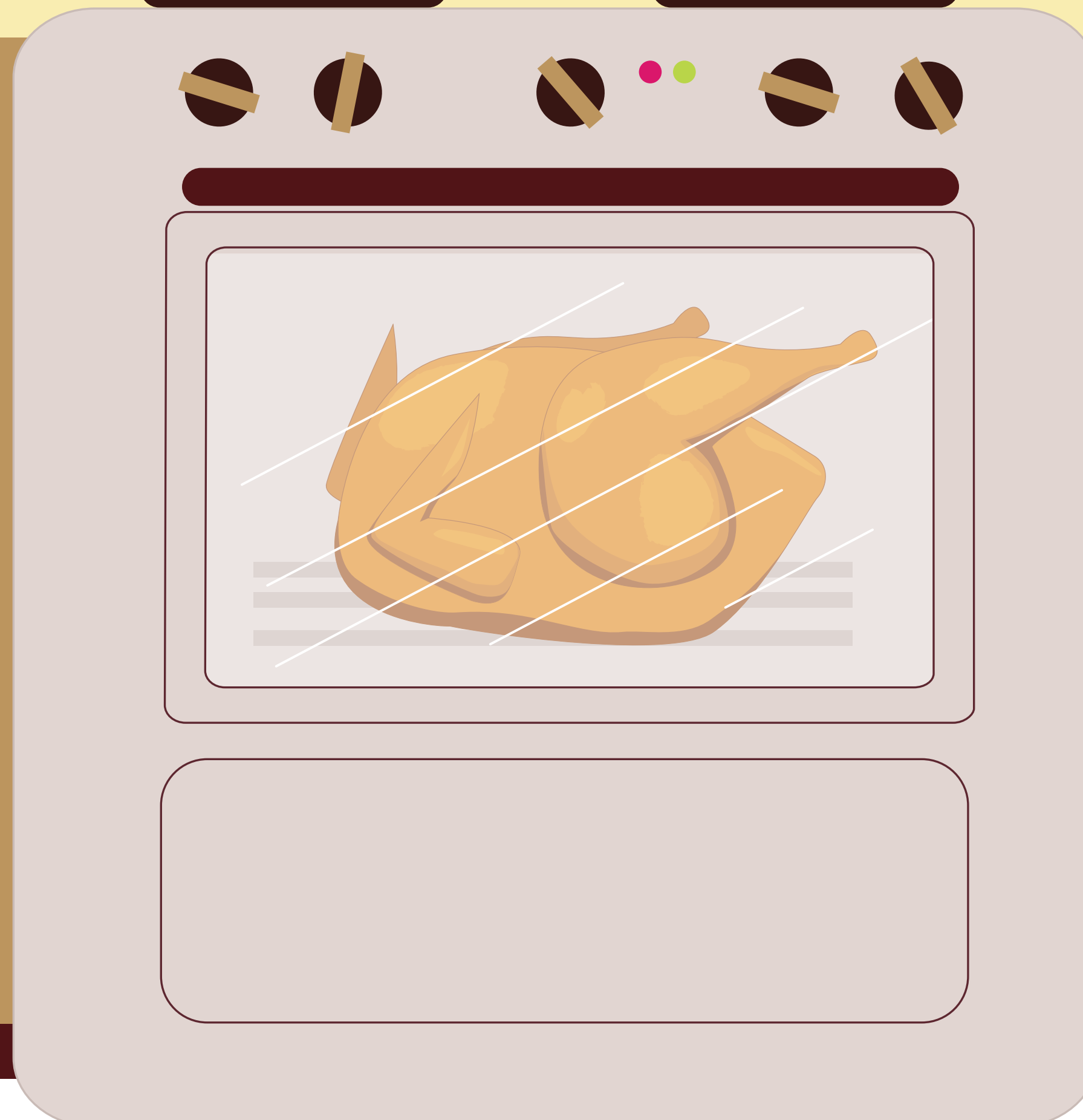
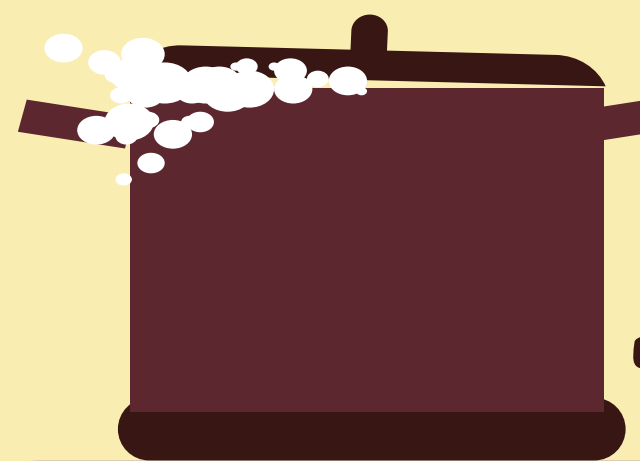
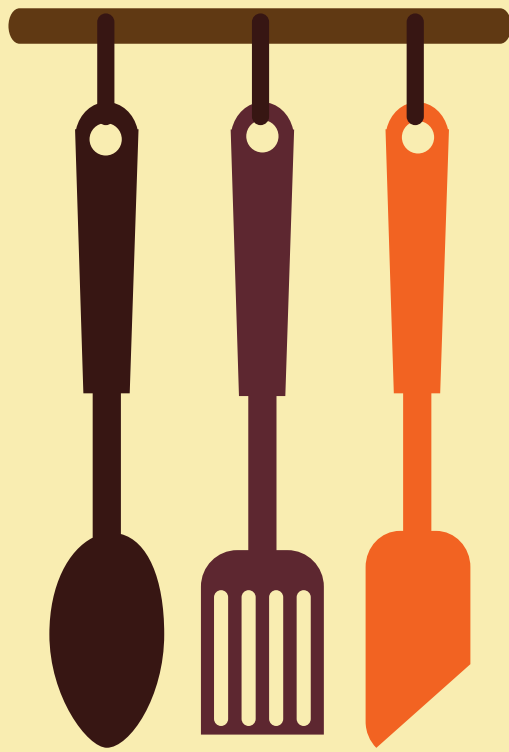


# Is it done yet?

Knowing how long it takes to thaw, prepare, and cook your turkey will help avoid any time or temperature mishaps.

- Safely thaw your turkey in the refrigerator, or in a sink with cold water that is changed every 30 minutes.
- Set the oven temperature to at least 325°F.
- Cook your turkey to the proper internal temperature of 165°F, as measured with a meat or poultry thermometer.
- Let turkey cool for 20 minutes before carving.



Comments or questions regarding content can be directed to  
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