For every 5 pounds of turkey, allow approximately 24 hours of thawing time in a refrigerator set at 40º F.
STUFFING

For safety, cook stuffing in a separate container. Use a food thermometer to check that the stuffing’s internal temperature has reached 165°F.
325° F
Set the oven temperature no lower than 325° F.
ROAST TURKEY

Roast to 165° F in the innermost part of the thigh. It is recommended to use a food thermometer even if the turkey has a “pop-up” indicator.
STORE IN FRIDGE

Put meat in the refrigerator no more than 2 hours after cooking. Store in shallow containers.
REHEAT LEFTOVERS

Reheat leftovers to 165º F until they’re hot and steamy throughout.
USE LEFTOVERS

Use leftover turkey within 3–4 days, stuffing and gravy within 1-2 days, or freeze these foods in sealed containers.