



Reynolds Wrap® FOIL TENT ROASTED TURKEY

Makes 10 to 30 (3 oz) servings



Reynolds Wrap® Heavy Duty Aluminum Foil (*18-inch wide)

Reynolds Wrap® Heavy Duty Aluminum Foil

8 to 32 pound turkey, fresh or thawed

Vegetable oil (about 2 tablespoons)

PREHEAT oven to 325°F. Line a roasting pan that is at least 2 inches deep with 18-inch wide Reynolds Wrap Heavy Duty Aluminum Foil. (It's good to use a 3- to 4-inch deep pan if your turkey is over 18 pounds. See tip below if consumer only has 12-inch wide foil.)

REMOVE neck and giblets from turkey; rinse turkey and pat dry. Place turkey in foil lined roasting pan. If desired, loosely stuff turkey. Brush with oil. Insert meat thermometer into thickest part of thigh, not touching bone.

MAKE a foil tent by placing a sheet of foil over turkey, leaving 1 inch between top of turkey and foil tent for heat circulation. Crimp foil onto long sides of pan.

ROAST turkey for 1 hour; remove foil tent for deeper browning. Continue roasting according to the chart below, until meat thermometer reads 180°F. To take temperature, insert a meat thermometer into thickest part of inner thigh, not touching bone. If stuffed, the temperature of the stuffing should be 165°F.

(Note: A large amount of juices will collect in pan. To safely remove pan, ladle some juices into a bowl or large measuring cup before removing turkey from oven.)

After removing turkey from oven, re-cover it with foil and let stand 15 minutes to let juices settle for easier slicing.

Approximate TOTAL Roasting Times	
Add 30 minutes for stuffed turkey.	
TURKEY WEIGHT	COOKING TIME
8 to 12 pounds	2 1/2 to 3 hours
12 to 16 pounds	3 to 3 1/2 hours
16 to 20 pounds	3 1/2 to 4 hours
20 to 24 pounds	4 to 5 hours
24 to 28 pounds	5 to 6 1/2 hours
28 to 32 pounds	6 1/2 to 7 hours

REYNOLDS KITCHENS TIP:

* It's easy to make a wide sheet of foil if you don't have the 18-inch wide foil.

Tear off two sheets of foil to the desired length. Lay both sheets on counter, one sheet on top of the other. Make 4 to 5 1/2-inch folds down the length of one side of the foil. Open loose ends to make one wide sheet. Use as you would 18-inch wide foil.