MR. BILL'S POULTRY MARKET

Turkey Size	Cook Time	Instructions
8-10 lb	about 2.5 to 3 hrs	Remove the packet of giblets from bird.
10-12 lb	about 2.75 to 3+ hrs	Lay in large roasting pan
12-14 lb	about 3 to 3.5 hrs	with the breast side up. Pour water in the
14-16 lb	about 3.5 to 4 hrs	bottom of the pan (just enough to fill the
16-18 lb	about 3.5 to 4 hrs	pan about a half inch with water). Season
18-20 lb	about 4 to 4+ hrs	the bird if you desire, and cover with tin
20-22 lb	about 4 to 4.5 hrs	foil or lid. Put bird into oven preheated to
22-24 lb	about 4.5 to 5 hrs	350 degrees.You may uncover the last
24-26 lb	about 4.5 to 5+ hrs	1/2 hr. of cooking to brown the top. There
26-28 lb	about 5 to 5.5 hrs	is no need to baste the bird. We suggest
28-30 lb or larger	about 5.5 to 6 hrs	**NOT** stuffing your bird; however if you wish
		to, you must make sure that the internal
Turkey Breast Size	**Cook Time**	temperature of the stuffing and the bird
4-7 lb	about 1.75 to 2.5 hours	reaches 165 degrees to avoid food borne
7-10 lb	about 2.5 to 3 hours	illness. **All poultry should have an internal**
10-12 lb	about 3 to 3.5 hours	**temperature of 165 degrees before it is**
12-14 lb	about 3.5 to 4 hours	**considered edible**. Some variations:
14-16 lb	about 4 or more hours	*add wine to the pan instead of water
Whole Turkey Leg	about 1.5 to 2 hours	*stuff an onion in the cavity while cooking
		*place the neck, gizz,& heart in the pan
Capon	**Cook Time**	for extra gravy or stuffing drippings
9-10 lb	about 2.5 hours	*stuff an onion, garlic, rosemary and half
10-12 lb	about 2.75 to 3 hours	a lemon in the cavity while cooking
12-14 lb	about 3 to 3.5 hrs	
Smoked Turkey	**Cook Time**	**Instructions**
8-12 lb	about 2 hours	Place the bird in the pan with about an inch of water at the bottom
		of the pan. Cover with tin foil. Put in to oven preheated to 325
		degrees. Some variations:
		*add wine, orange juice, or other fruit juice instead of water
Boneless Turkey Breast/ TLB	**Cook Time**	**Instructions**
2.5-4 lb	about 1 to 1.5 hours	BAKE: 350 with about 1/2-1 inch of water or broth in the bottom
4-6l b	about 1.5 to 2 hours	of the pan, covered. GRILL: Medium-Low heat on indirect flame
		to prevent drying out. *cooking times will be less on a grill
Long Island Duck	**Cooking Time**	**Instructions**
4-5 lb	2 to 2.5 hours	Clean cavity and rinse. Remove excess fat.
		Score skin in several place on the breast.
Muscovy Duck	**Cooking Time**	Roast the bird at 375 degrees on a rack.
4-5 lb		**CHECK OUT the INTERNET !!**
6-8 lb	www.marthastewart.com/roast-duck-101	
Goose	**Cooking Time**	
9-14 lb		**CHECK OUT the INTERNET !!**
	www.marthastewart.com/354950/roast-goose	

NOTE: you can roast a 4 # duck in as little as 1 hour, at 475 deg

Consult a cookbook or the internet for many great methods

ALL POULTRY MUST BE COOKED TO AN INTERNAL TEMPERATURE

OF 165 DEGREES. PLEASE USE A COOKING THERMOMETER

PLEASE MAKE YOUR MEAL A SAFE AND ENJOYABLE ONE !!!

COOKING INSTRUCTIONS