



Reynolds Wrap® FOIL WRAPPED ROASTED TURKEY

Makes 10 to 30 (3 oz.) servings



Reynolds Wrap® Heavy Duty Aluminum Foil (*18-inch wide)
8 to 32 pound turkey, fresh or thawed
Vegetable oil OR melted butter (about 2 tablespoons)

PREHEAT oven to 450°F. Remove neck and giblets from turkey; rinse turkey and pat dry. If desired, loosely stuff turkey. Brush with oil.

TEAR off a sheet of Reynolds Wrap Heavy Duty Aluminum Foil that is 2 times longer than the pan. (OR 2 1/2 times longer than turkey.) Place foil sheet in center of roasting pan that is at least 2 inches deep. Allow equal lengths of foil to hang over each end of the pan. (It's good to use a 3- to 4-inch deep pan if your turkey is over 16 pounds.)

PLACE turkey lengthwise in center of foil sheet. Close foil loosely by **overlapping** the ends. **Do not seal airtight.** Turn up short sides of foil to hold in juices.

ROAST turkey according to the chart below. To brown turkey, carefully open and turn back foil 30 minutes before roasting is finished. Continue roasting 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	1 1/2 to 2 1/4 hours
12 to 16 pounds	2 1/4 to 2 3/4 hours
16 to 20 pounds	2 3/4 to 3 1/4 hours
20 to 24 pounds	3 1/4 to 3 3/4 hours
24 to 28 pounds	3 3/4 to 5 hours
28 to 32 pounds	5 to 5 1/2 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.