





Craigie's Guide to Cooking the Turkey




These times are for guidance only and you must keep checking the turkey especially in the last hour so that the bird is not over cooked and check too that it is going to be ready on time. Rinse the turkey with cold water and put a raw onion inside if you are not stuffing it. We recommend cooking the stuffing separately.



Place the bird in a big enough roasting tin and one that will fit in the oven! Butter the breast and cover with bacon or place the bird in the roasting tin with the breast facing down (turn the bird breast up for the final hour). Cover with foil.

Pre heat oven to gas mark 7, 425°F (220°C) Lower temperature gas mark 3, 325°F (170°C)
Final temperature gas mark 6, 400°F (200°C)



3-6kg. turkey 30 mins at the high temperature and the 2 ½ -3 hours at the lower temp.
30 mins uncovered at the final temp.

7-9kg. turkey as above but 4-5 hours at the lower temperature.

The bird should be basted regularly throughout the cooking. To test if the bird is ready pierce the thickest part of the leg with a thin skewer and the juices running out should be golden and clear. Test on other parts of the body to make sure that the juices are not pink.