

1. Purchase _____ of turkey per person. This will allow for enough for the first meal and to have
n e o n p o d u
some _____ for other meals.
r f e t e v l o s
2. It takes about 24 hours to thaw 5 pounds of turkey in the _____.
e t a r e r g o r f i r
3. Turkey can be thawed in _____ water, if you change the water every _____ hour.
l o c d l a f h
4. After thawing a whole turkey, remove the neck and _____ from inside the turkey.
b e s i l g t
5. Wash a thawed turkey inside and out with cold water, and pat dry with a _____ towel.
e p a r p
6. It is safe to keep a thawed turkey in the refrigerator for _____ days.
w t o
7. When roasting a turkey, set the _____ temperature no lower than 325° degrees F.
v o n e
8. For uniform results, it is recommended to cook stuffing _____ the bird.
d u t o s e i
9. An unstuffed turkey takes _____ time to cook than a stuffed turkey.
s e s l
10. Turkey dressing can be prepared outside the bird by cooking in a _____ dish,
s a r e s c l o e
in a _____ pouch, or in the _____.
f i n o l i t w i c e v m o r a
11. If you stuff a turkey, allow 3/4 _____ of _____ per pound of turkey.
u p c s g i n e d s r
12. The internal temperature, as registered on a _____, must reach
a t e m m e t e h m o r e r t
a minimum of 180°F in the _____ area of the turkey before removing from the oven.
g i t h h
13. If you stuff the turkey, the temperature in the _____ of the dressing should reach 165° F.
n e t c e r
14. _____ hands, utensils, sink and anything else that has touched the raw turkey with _____, soapy water.
h a w s o t h
15. Let the turkey set 20 minutes before removing the dressing and _____ it.
v g a c i n r
16. When finished eating your turkey, _____ it refrigerate all leftovers in shallow containers within 2
n o d e b e
hours of cooking. Use leftover turkey and dressing within _____ days or _____ it.
u r o f r e z e f e
17. Only turkey toms _____, hens make a clicking noise!
l o b g e b