

Turkey Tips from the GE Profile Test Kitchen



- Turkey mode is designed for a great turkey with minimal effort – just unwrap, place it in the roasting pan, insert the probe and go. No need to brine, coat, cover with foil, or baste for great results.
- Turkey mode is also designed to work well with a family recipe:
 - Seasonings and/or oil or butter can be applied to the skin. However, oil may result in extra or uneven browning, so it's a good idea to check periodically and cover any parts that are browning too quickly with foil.
 - Brined turkeys may brown faster than un-brined, so when using a brined turkey, check periodically and cover loosely with foil if it is browning too quickly.
- Positioning the probe properly is key for the best outcomes with Turkey Mode! The oven will indicate when the turkey is done based on the probe temperature of 170°F. Follow the instructions on the LCD screen or in the SmarTHQ app, and use the picture as a guide. Here are some tips to keep in mind when positioning the probe:
 - The probe should be fully inserted so that the entire metal shaft is in turkey meat.
 - The sensor for the probe is in the tip of the shaft, and should be deep in the breast. Make sure it's not touching bone.
 - Some sources suggest probing turkeys in other locations such as the thigh, but Turkey Mode is based on having the probe inserted into the breast. It takes into account different heating rates, and targets final temperatures for light and dark meat.
 - For added assurance, check the turkey temperature with a second food thermometer once it's done cooking to confirm that it has reached at least 165°F.
 - If your turkey cooks much faster than what is indicated in the table provided, that may mean the probe was not properly positioned.

- For best results, do not stuff the turkey. We recommend cooking stuffing separately. If you do stuff the turkey, be sure to check the stuffing temperature to ensure that it has reached a food-safe temperature.
- We recommend a roasting pan with a rack or a broil pan with a grid so the turkey can sit above any juices that are released during cooking. The juices released into the bottom of the pan can be used to make gravy!
- If you purchase a frozen turkey, be sure to allow time for it to thaw completely for several days in the fridge for best results. If it is not completely thawed (note: the probe will indicate that the temperature is less than 38°F), you may experience an underdone turkey.
- Expected turkey cook times:

Turkey Size	Expected Cook Time
< 12 lbs	1.25 hrs – 2.5 hrs
12 – 16 lbs	1.25 hrs – 3.5 hrs
16 – 20 lbs	1.5 hrs – 3.75 hrs
20 – 24 lbs	2 hrs – 4 hrs
> 24 lbs	2.25 hrs – 4.5 hrs

- You can cook or reheat other foods at the same time as your turkey. Recipes with recommended baking temperatures between 300°F and 400°F can be baked at the same time as the turkey. Recipes with recommended baking temperatures under 350°F will cook more quickly than usual and those over 350°F will take longer.
- It's best to let your turkey rest before carving to give the juices a chance to thicken. We recommend loosely covering and letting it rest for 20 to 45 minutes. A fully cooked, un-carved turkey will still be at a good serving temperature for quite awhile after it has been removed from the oven and will be easier to handle. So don't stress if your turkey is finished before other dishes are ready!