



Better Homes and Gardens

Roasting: Poultry

Type of Bird:	Weight:	Oven Temperature:	Roasting Time:
CHICKEN			
Capon	5 to 7 pounds	325 degrees F	1- ³ / ₄ to 2- ¹ / ₂ hours
Meaty pieces (breast halves, drumsticks, and thighs with bone)	2- ¹ / ₂ to 3 pounds total	375 degrees F	45 to 55 minutes
Whole	2- ¹ / ₂ to 3 pounds	375 degrees F	1 to 1- ¹ / ₄ hours
	3 to 3- ¹ / ₂ pounds	375 degrees F	1- ¹ / ₄ to 1- ¹ / ₂ hours
	3- ¹ / ₂ to 4 pounds	375 degrees F	1- ¹ / ₄ to 1- ³ / ₄ hours
	4- ¹ / ₂ to 5 pounds	375 degrees F	1- ¹ / ₂ to 2 hours
GAME			
Cornish game hen	1- ¹ / ₄ to 1- ¹ / ₂ pounds	375 degrees F	1 to 1- ¹ / ₄ hours
Duckling, domestic	4 to 6 pounds	350 degrees F	1- ¹ / ₂ to 2 hours
Goose, domestic	7 to 8 pounds	350 degrees F	2 to 2- ¹ / ₂ hours
	8 to 10 pounds	350 degrees F	2- ¹ / ₂ to 3 hours
Pheasant	2 to 3 pounds	350 degrees F	1- ¹ / ₄ to 1- ¹ / ₂ hours
Squab, domestic	12 to 16 ounces	375 degrees F	45 to 60 minutes
TURKEY			
Boneless whole	2- ¹ / ₂ to 3- ¹ / ₂ pounds	325 degrees F	2 to 2- ¹ / ₂ hours
	4 to 6 pounds	325 degrees F	2- ¹ / ₂ to 3- ¹ / ₂ hours
Breast, whole	4 to 6 pounds	325 degrees F	1- ¹ / ₂ to 2- ¹ / ₄ hours
	6 to 8 pounds	325 degrees F	2- ¹ / ₄ to 3- ¹ / ₄ hours