

| POULTRY | |
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| Chicken and Duck | 165° to 170° F 75° to 80° C Cook until juices run clear |
| Turkey NOTE: A 12-lb turkey can easily handle 60 to 90 minutes of resting. And covered with tinfoil during that time the temperature can rise 30 degrees. | 165° to 170° F 75° to 80° C Cook until juices run clear and legs move apart easily. |