

How To Take Your Turkey's Temperature

When it comes to food safety nothing is more important than checking your doneness temperatures. You want to make sure that the food is cooked to the proper temp and that you always serve safe food to your family and guests. Here are some tips to help make sure your turkey is fully cooked, at the proper temperature and totally amazing. That's Helpful. Let's get to work, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Turkey Temp Checking

WHERE IS THE BEST PLACE TO CHECK THE TEMP?

Breast	Desired Temp – 165°	Always check in the thickest, deepest part of the breast
Thigh	Desired Temp – 180°	Always check in the thickest, deepest part of the thigh

Watch For: Be sure not to hit the bone and take the temp at the bone, this will produce a false reading. If you feel you hit the bone, pull the probe out a little bit and check again

Thermometer Options:

WIFI Options	Weber Connect (Ace SKU 8029955)
	Big Green Egg Egg Genius (Check Your Local Ace)
	Traeger Grills – WiFire (Timberline, Ironwood or Pro Series Grills)
Instant Read	Weber Snapcheck (Ace SKU 8882417)
	Weber Digital (Ace SKU 8531709)
	Maverick Digital (Ace SKU 6844575)
	Maverick Digital (Ace SKU 6847099)

Stop by your local Ace Hardware store and check out the full line of BBQ Accessories, Thermometers and More. We offer free assembly and delivery, making it easier to take home the grill of your dreams.