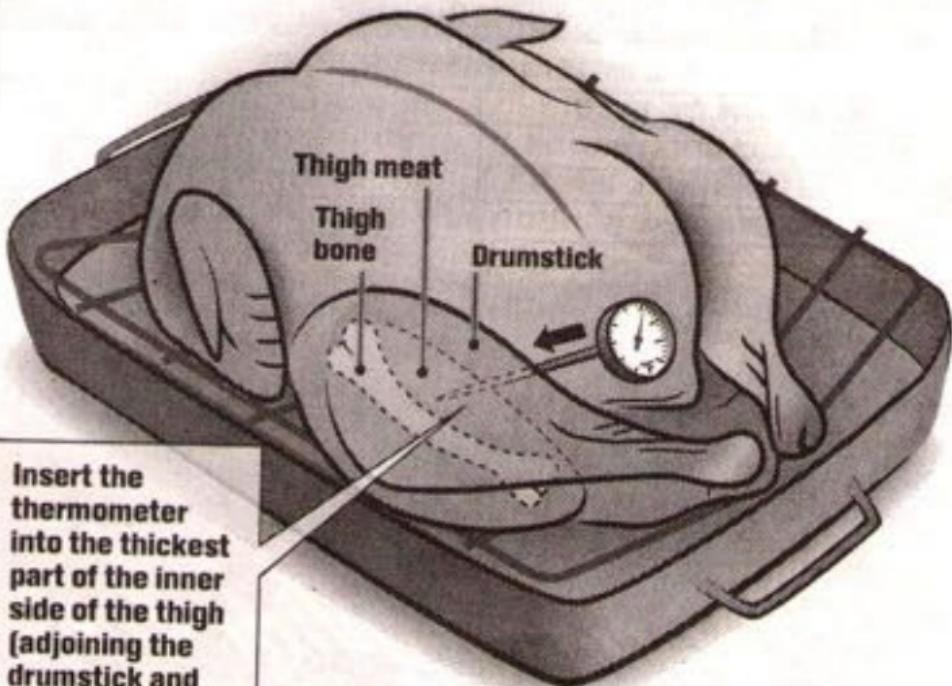


Where to place the thermometer

Using an instant-read thermometer will help ensure that your turkey has cooked thoroughly. If using The Chronicle Best Way Brined Turkey recipe, check for an internal temperature of 165 degrees Fahrenheit.



Insert the thermometer into the thickest part of the inner side of the thigh (adjoining the drumstick and alongside the breast). It should be near but not touching the bone.

Additionally, it's helpful to check the temperature of the breast, which should also be 165 degrees. If the breast reaches 165 degrees before the thigh, cover the breast lightly with foil and continue cooking.