

# Safe Cooking Temperatures for Turkey Stuffing Equally Important

*With Thanksgiving only a few days away, many are preparing to cook a perfectly cooked turkey. Here are a few tips to ensure you don't poison your loved ones.*

MINNEAPOLIS, MINNESOTA, USA, November 21, 2015 /EINPresswire.com/ -- With Thanksgiving only a few days away, many will already mapped out the number of hours they will be dedicating to ensure a perfectly cooked turkey. However, as much as it is important to serve turkey that is properly done, what many may not know is that achieving the right temperature for the stuffing is just as important.

Shellfish, sausages, pork chops and giblets are among the traditional ingredients used for stuffing. It is raw ingredients like these which make it crucial for the stuffing to reach the correct temperatures. This is as bacteria can survive in stuffing that has not reached minimal temperature of 165°F, which could result in food borne illness.

Although it's common to place the stuffing in the turkey, experts recommend that stuffing be cooked separately in a casserole dish to ensure food safety and uniform doneness. At times, although the turkey may have reached a safe cooking temperature, the stuffing inside may not have reached the temperature to destroy any bacteria which may be present.

If opting to cook the stuffing in a casserole dish, it should be placed immediately in the oven at no lower than 325°F. Using a thermometer, like the Chef Remi [Cooking thermometer](#), check that the stuffing has reached a minimum internal temperature of 165°F.



For those opting to cook their stuffing in the turkey, care must be taken to check the temperature for

great Thanksgiving meal. The Chef Remi Cooking thermometer is a handy kitchen helper which can help to prevent epic disasters. Get more information about this instant read [turkey thermometer](#) by visiting Amazon.

Chef Remi  
Impulseev  
310-598-7384  
[email us here](#)

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