

Gerzsi's Holiday Roast Chart

Turkey, prime rib, ham, lamb, pork and more on one page. Stick it on the fridge.
The clock plans it. The thermometer decides.

USDA safe minimums: beef, veal, lamb and pork roasts **145°F**, then rest at least 3 minutes · fresh or "cook before eating" ham **145°F** · fully cooked ham **140°F** (leftovers 165°F) · turkey, duck, goose and other poultry **165°F**.

1. Oven times (USDA)

Roast	Size	Oven	Time	Done at (USDA)
Turkey, unstuffed	12–14 lb	325°F	3 to 3¾ hours	165°F
Turkey, unstuffed	14–18 lb	325°F	3¾ to 4¼ hours	165°F
Turkey, unstuffed	20–24 lb	325°F	4½ to 5 hours	165°F
Beef rib roast (prime rib), bone-in	4–8 lb	325°F	23–30 min per lb	145°F + 3 min rest
Beef rib roast, boneless	4 lb	325°F	39–43 min per lb	145°F + 3 min rest
Beef tenderloin, whole	4–6 lb	425°F	45–60 min total	145°F + 3 min rest
Leg of lamb, bone-in	5–9 lb	325°F	20–26 min per lb	145°F + 3 min rest
Pork loin roast, bone-in	3–5 lb	325°F	20–25 min per lb	145°F + 3 min rest
Pork crown roast	6–10 lb	325°F	20–25 min per lb	145°F + 3 min rest
Ham, fully cooked, bone-in, half	7–8 lb	325°F	18–25 min per lb	140°F
Ham, fully cooked, bone-in, whole	14–16 lb	325°F	15–18 min per lb	140°F
Ham, cook before eating, whole	14–16 lb	325°F	18–20 min per lb	145°F + 3 min rest
Goose, whole	whole	325°F	20–25 min per lb	165°F
Duck, whole	whole	375°F	20 min per lb	165°F

2. Doneness: when to pull a big beef or lamb roast

You want	Pull large roast at
Rare	125°F
Medium-rare	130°F
Medium	140°F
Well done	160°F

Pull temperatures for large roasts from Cook's Illustrated's carryover chart: the roast keeps cooking while it rests, more so for big roasts and hot ovens. Rare and medium-rare are below USDA's 145°F minimum; that call is yours.

3. Pork roast

You want	Pull large roast at
Medium	150°F
Well done	160°F

Gerzsi's two rules
1. Probe the thickest part, away from the bone. Bone reads hotter than meat.
2. Let it rest before carving: at least 3 minutes for beef, lamb and pork (USDA). Big roasts keep climbing while they rest.

My roast: _____ Weight: _____ lb In the oven at: _____ Check from: _____ Pulled at: _____°F

Sources: USDA FSIS "Roasting Those 'Other' Holiday Meats" (red meat, ham and specialty poultry rows; safe minimums and 3-minute rest); USDA FSIS roasting timetable for turkey as printed by Minnesota Department of Health and University of Tennessee Extension; FoodSafety.gov Safe Minimum Internal Temperatures; Cook's Illustrated "All About Carryover Cooking" (pull temperatures). Times are estimates for fully thawed meat; ovens vary. Gerzsi is made up. AI-made image.