

Chicken cooking temperatures are important to monitor in order to insure meat is safely cooked to the proper temperature. When preparing chicken, use the chart below as a guide to check doneness when the meat is oven baked, stewed, grilled, and cooked in a bag.

<b>CHICKEN Cooking Temperatures and Times</b>				
<b>Oven Cooked</b>			<b>Approximate Cooking Time</b>	
Type	Temp.	Weight	Unstuffed	Stuffed
Chicken	350°F	2 1/2-3 lbs 3-4 lbs 4-6 lbs	1 1/4-1 1/2 hrs 1 1/2-1 3/4 hrs 1 3/4-2 hrs	1 1/2-1 3/4 hrs 1 3/4-2 1/4 hrs 2-2 1/4hrs
Cornish Hen	350°F	1-2 lbs	1-1 1/4 hrs	1 1/4-1 1/2 hrs
Capon	325°F	5-6 lbs 6-8 lbs	1 3/4-2 hrs 2 1/4-3 1/2 hrs	2 1/2-3 hrs 3-4 hrs
Start with meat at refrigerator temperature. Remove from oven when meat thermometer reads 175°-180°F; temperature will continue to rise as it stands.				
<b>Stewed</b>		<b>Approximate Cooking Time</b>		
Type	Weight	Unstuffed	Stuffed	
Whole broiler fryer	3-4 lbs	1-1 1/4 hrs	1 1/4-1 3/4 hrs	
Whole roaster	5-7 lbs	1 3/4-2 hrs	2-2 1/2 hrs	
Whole cornish hens	18-24 oz	35-40 min	50-70 min	
Breast half, bone-in	6-8 oz	35-45 min		
Breast half, boneless	4 oz	25-30 min		
Leg or thigh	8 or 4 oz	40-50 min		
Drumstick	4 oz	40-50 min		
Wing or wingette/drumette	2-3 oz	35-45 min		
<b>Grilled</b>		<b>Approximate Cooking Time Internal Temp. 180°F</b>		
Type	Weight	Unstuffed	Stuffed	
Whole broiler fryer (indirect heat)	3-4 lbs	60-70 min	1 1/4-1 3/4 hrs	
Whole roaster (indirect heat)	5-7 lbs	18-25 min/lb	23-55 min/lb	
Whole cornish hens (indirect heat)	18-24 oz	45-55 min	1-1 1/2 hrs	
Whole capon (indirect heat)	4-8 lbs	15-20 min/lb		
Breast half, bone-in	6-8 oz	10-15 min/side		
Breast half, boneless	4 oz 6-8 oz	8-10 min/side 10-15 min/side		
Leg or thigh	8 or 4 oz	10-15 min/side		
Drumstick	4 oz 8-16 oz	8-12 min/side 10-15 min/side		

Wing or wingette/drumette	2-3 oz	8-12 min/side		
<b>Cooked at 350°F in Oven Bag</b>		<b>Approximate Cooking Time</b>		
<b>Type</b>	<b>Total Weight</b>	<b>Regular Size 10" x 16"</b>	<b>Large Size 14" x 20"</b>	<b>Turkey Size 10" x 23 1/2"</b>
Chicken pieces	2-2 1/4 lbs 2 3/4-3 lbs	45-50 min	45-50 min	
Chicken thighs	1/2-1 1/2 lbs 1 1/2-2 1/4 lbs	35-40 min	35-40 min	
Chicken drumsticks	1-1 1/2 lbs 2-2 1/2 lbs	35-40 min	35-40 min	
Chicken breast half, bone-in	1 1/2-2 lbs 2-2 1/2 lbs	40-45 min	40-45 min	
Chicken breast half, boneless	3/4-1 lbs 1-1 1/2 lbs	25-30 min	25-30 min	
Whole chicken	3 1/2-4 lbs 5-7 lbs	1-1 1/4 hrs	1 1/4-1 1/2 hrs	
Cornish hens	1 1/2-3 1/2 lbs 4-7 lbs	40-45 min	55-60 min	
<p>Preheat oven to 350°F. Add 1 Tbsp. flour to oven bag. Brush the chicken with vegetable oil or butter. Remove chicken from oven when meat thermometer reaches 180°F. If using a Turkey Size oven bag for foods smaller than 12 lbs., gather oven bag loosely around food, allowing room for heat circulation, close with nylon tie and cut away excess oven bag.</p>				