



AIR FRYER TURKEY CHEAT SHEET



Temp: 350°F / 175°C

Cook Time: ~8–10 min per lb

Target Temp: 165°F (74°C)

PREP

- ☐ Thaw turkey completely
- ☐ Pat skin dry with paper towels
- ☐ Coat with oil/butter + seasonings
- ☐ Preheat air fryer to 350°F

COOKING TIMES (350°F)

- **8 lbs** → 1 hr 20 min
- **10 lbs** → 1 hr 40 min
- **12 lbs** → 2 hrs
- **14 lbs** → 2 hr 20 min

CRISPY SKIN SECRETS

- Pat turkey *completely* dry
- Add a pinch of baking powder to seasoning
- Use broil/crisp setting for last 3–4 minutes

SAFETY

- Internal temp: **165°F** (breast & thigh)
- Rest **20 minutes** before carving
- Use a meat thermometer

BEST SEASONING (Classic Herb)

- 2 tbsp olive oil
- 1 tsp each: thyme, rosemary, garlic powder
- Salt & pepper to taste

Remember: Every air fryer is different — start checking temperature about **15 minutes early**.