

FOODIE AND WINE

Thanksgiving Turkey Thawing Chart

FOR A WHOLE FROZEN TURKEY; ALLOW EXTRA TIME IN THE REFRIGERATOR



Turkey weight	Refrigerator	Cold water
4-12 lb	1-3 days	2-6 hours
12-16 lb	3-4 days	6-8 hours
16-20 lb	4-5 days	8-10 hours
20-24 lb	5-6 days	10-12 hours

Refrigerator method

Keep at 40°F (4°C) or below. Allow about 24 hours per 4-5 lb. Place the wrapped bird on a tray to contain drips. After thawing, cook within 1-2 days.

Cold-water method

Keep the turkey in leakproof wrapping, fully submerged in cold tap water. Allow about 30 minutes per pound. Change the water every 30 minutes and cook immediately after thawing.

Never thaw on the counter

Do not use hot water. If the turkey still has ice inside, continue a safe thawing method. Times are estimates; verify it has thawed throughout.

Your thawing plan

Weight: _____ Method: _____ Start date / time: _____

Source: USDA

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