

# Turkey Thawing

## CHEAT SHEET

### FRIDGE TIPS



- Keep the turkey in its original packaging while thawing.
- Place the wrapped turkey on a tray or pan breast-side down to catch leaks.
- Always thaw in the refrigerator, never on the counter.
- Allow 24 hours of thawing per 4-5 pounds of turkey.



### COLD WATER



- Store the turkey on the bottom shelf of the fridge for safety.
- Once fully thawed, a turkey can stay in the refrigerator for up to 2 days before cooking.
- Set a timer on your phone to remember to defrost your turkey.

*Turkey weight  
(lbs)*

4

8

12

16

20

24

*Thawing  
(Fridge)*

1 day

2 days

3 days

4 days

5 days

6 days

*Thawing  
(Cold Water)*

2 hrs

4 hrs

6 hrs

8 hrs

10 hrs

12 hrs