

Turkey Thawing

CHEAT SHEET

FRIDGE

- Turkey should be kept in original packaging
- Place bag on tray to prevent leaking breast-side down
- Keep thawed turkey in the fridge for up to 2 days before cooking



COLD WATER

- Turkey should be kept in original packaging & placed in a large plastic container.
- Ensure turkey is fully submerged breast-side down.
- Change water every 30 minutes



Turkey weight
(lbs)

4



Thawing
(Fridge)

1 day



Thawing
(Cold Water)

2 hrs

8

2 days

4 hrs

12

3 days

6 hrs

16

4 days

8 hrs

20

5 days

10 hrs

24

6 days

12 hrs

Turkey Roasting

CHEAT SHEET



Turkey weight
(lbs)



Hours
Unstuffed



Hours
Stuffed

Turkey weight (lbs)	Hours Unstuffed	Hours Stuffed
8 - 12	2.75 - 3	3 - 3.5
12 - 14	3 - 3.75	3.5 - 4
14 - 18	3.75 - 4.25	4 - 4.25
18 - 20	4.25 - 4.5	4.25 - 4.75
20 - 24	4.5 - 5	4.75 - 5.25