

COOKING A TURKEY 101

In the fridge it can thaw out slowly over several days, while staying cold enough to prevent bacteria growth.

REFRIGERATOR THAW

4-12 LBS	1-3 DAYS
12-16 LBS	3-4 DAYS
16-20 LBS	4-5 DAYS
20-24 LBS	5-6 DAYS

FOR EVERY 4-5 LBS = 1 DAY THAW IN THE FRIDGE.

COLD WATER THAW

Leave the turkey in a leakproof bag, cover the wrapped turkey in cold tap water. Change the water every 30 min until thawed.

4-12 LBS : 2-6 HOURS

12-16 LBS : 6-8 HOURS

16-20 LBS : 8-10 HOURS

20-24 LBS : 10-12 HOURS



NOT RECOMMENDED

- Thawing on the counter
- Thaw in a brown paper bag or plastic garbage bag
- Thawing in the dishwasher

COOKING TIME

To cook the turkey safely, the oven should be set at 325° or higher. Cook in a roasting pan with about 2 inches of water breast side up. Temperature should be at least 165 degrees.

POUNDS	COOK TIME UNSTUFFED	COOK TIME STUFFED
10-18	3 to 3.5 hrs	3.5 to 4.5 hrs
18-22	3.5 to 4 hrs	4.5 to 5 hrs
22-24	4 to 4.5 hrs	5 to 5.5 hrs
24-29	4.5 to 5 hrs	5.5 to 6.25 hrs

