

HOW TO THAW A TURKEY

THAW TURKEY IN ADVANCE

I thought my turkey was fresh. Why does it feel frozen? Fresh turkeys will sometimes feel hard on the outside because they are chilled to 28 degrees for safe shipping. Only the outer part of the turkey should be hard, not the entire turkey. Frozen turkeys are stored at 0 degrees. Fresh turkeys are never frozen.

- Thaw your turkey 1 to 3 days in advance of cooking.
- Thaw the turkey in your kitchen sink with COLD WATER in the original packaging.
- NEVER let the turkey get WARM. Do not thaw overnight or leave unattended.
- The cold water needs to be changed every 30 minutes.
- Thaw the turkey until the bag feels soft. For a fresh turkey that feels hard, thaw between 1 and 4 hours. For a fully frozen turkey allow approximately 30 minutes per pound.
- After the turkey is thawed, store it in the refrigerator in the original packaging.
- **DO NOT THAW IN MICROWAVE.**

Thawing a Fresh Turkey That Feels Hard Using Cold Water

8 - 16 Pounds	1 - 2 Hours
16 - 25 Pounds	1 - 4 Hours
25+ Pounds	2 - 4 Hours

Thawing a Fully Frozen Turkey Using Cold Water

8 - 12 Pounds	4 - 6 Hours
12 - 16 Pounds	6 - 8 Hours
16 - 20 Pounds	8 - 10 Hours
20 - 24 Pounds	10 - 12 Hours

Thawing a Turkey in the Refrigerator

Because the bags are so thick, a turkey may not thaw enough in the refrigerator. Check and use the cold-water method if this happens.

8 - 12 Pounds	2 to 3 Days
12 - 16 Pounds	2 to 4 Days
16 - 20 Pounds	3 to 5 Days
20 - 24 Pounds	4 to 6 Days