

# Turkey Thawing Guide



**Best Method:** Thaw in the refrigerator at 40F or colder. Put the still wrapped turkey in a pan to catch the juices. Plan on 24 hours for every 5 pounds of frozen turkey!!!

## How Long Will It Take???

0 - 12 pounds: 1-3 days

12-16 pounds: 3-4 days

16-20 pounds: 3-4 days

20-30 pounds: 5-6 days



**Hurry Up Method:** In a pinch the turkey can be thawed in cold water. Use a garage sink (if it's cold outside) or the kitchen sink. Change the water often enough to keep it at 40F. Allow 30 minutes for every pound of turkey.



**Never thaw in the microwave:** You will get a partly cooked and partly frozen bird - if you can make it fit, that is!



**Never thaw at room temperature:** Raw meat should not be left at room temperature for more than two hours.

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