

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 another leaf-proof plastic bag that is sealed.
- Ensure bag is fully submerged breast-side down
- Cook immediately after thawing
- Change water every 30 minutes

*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