



HOW TO

THAW

A
FROZEN
TURKEY



3

The number of ways to thaw a turkey safely, according to the USDA.

• IN THE FRIDGE



• IN COLD WATER



• IN THE MICROWAVE



FRIDGE METHOD

In a fridge set to 40°F or below, every 4 to 5 pounds takes 24 hours to thaw:

4 to 12 lbs = 1-3 days
12 to 16 lbs = 3-4 days
16 to 20 lbs = 4-5 days
20 to 24 lbs = 5-6 days

Keep the turkey in its original wrapper and place it on a tray or pan (to catch the juices).  A fully-thawed turkey can stay in the fridge for no more than 2 days, but a frozen turkey can stay in the freezer for up to a year.

In cold water, it'll take about 30 minutes per pound.

4 to 12 lbs = 2-6 hours
12 to 16 lbs = 6-8 hours
16 to 20 lbs = 8-10 hours
20 to 24 lbs = 10-12 hours

COLD WATER METHOD



Make sure your turkey is wrapped securely and that no water leaks through.  Dunk the turkey in cold tap water, changing the water every 30 minutes. Cook the turkey immediately after it is thawed (don't refreeze).



KEEP THIS IN MIND:

Buy 1 pound of turkey for every person at your dinner.



MICROWAVE METHOD

There's no hard and fast math for thawing in a microwave, but if you're in a crunch, this is a good Hail Mary pass.

Every microwave is different, so check your manual for the best minutes-per-pound and power level combo to use for thawing.