

Holiday Turkey Thawing Times For The Fridge And The Sink

The USDA recommends thawing your turkey in the refrigerator. This is because of the consistent, safe temperature that the refrigerator provides. A good rule of thumb is for the turkey to remain in the fridge 24 hours for every 4-5lbs. For a turkey that weighs 16 pounds, it will take about four days to fully thaw in the refrigerator. Leave the turkey in the original wrapping.



For the cold-water method, leave the turkey in its original wrapping and submerge it in a sink (or container) full of cold water. It is important that the water be cold so that the turkey stays at a safe temperature. You should change the water every 30 minutes. This method calls for 30 minutes for every pound of turkey.

4 Lbs.	1 Day
8 Lbs.	2 Days
12 Lbs.	3 Days
16 Lbs.	4 Days
20 Lbs.	5 Days
24 Lbs.	6 Days

4 Lbs.	2 Hours
8 Lbs.	4 Hours
12 Lbs.	8 Hours
16 Lbs.	10 Hours
20 Lbs.	12 Hours
24 Lbs.	14Hours



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