

HOW TO THAW



A FROZEN TURKEY

THAW IN REFRIGERATOR



Keep frozen turkey in unopened wrapping and place on a tray, breast side up.



Store frozen turkey on bottom shelf of refrigerator.

40°F

Be sure refrigerator temperature is set at 40°F or below.

THAW IN WATER



Fill a container with enough water to submerge entire frozen turkey.



Keep frozen turkey in unopened wrapping and submerge in water, breast side down.

40°F

Water should be as close to 40°F as possible.

30min

Be sure to change water every 30 minutes.

TURKEY THAWING TIMES

SIZE



5 LBS
10 LBS
15 LBS
20 LBS

IN WATER



2.5 HOURS
5 HOURS
7.5 HOURS
10 HOURS

IN FRIDGE



1 DAY
2 DAYS
3 DAYS
4 DAYS



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