

# Turkey Thawing Time

To thaw in a refrigerator, allow about **24 hours for every 4 to 5 pounds**.

For cold water thawing, allow about **30 minutes per pound**. A turkey thawed in cold water should be cooked right after thawing.

Turkey Size	Thaw in Refrigerator (set to 40°F (4°C) or below)	Thaw in Cold Water (change water every 30 minutes)
4 to 12 lbs.	1 to 3 days	2 to 6 hours
12 to 16 lbs.	3 to 4 days	6 to 8 hours
16 to 20 lbs.	4 to 5 days	8 to 10 hours
20 to 24 lbs.	5 to 6 days	10 to 12 hours

Date Last Reviewed September 21, 2023