



Thanksgiving is our favorite holiday to gather with friends and family to count our many blessings as a nation. Since 95% percent of Americans eat turkey at Thanksgiving, we want you to also be thankful for your perfectly cooked turkey.

Happy Thanksgiving from America's turkey farmers and the National Turkey Federation.

Thawing a frozen turkey – plan on a week in the refrigerator

Allow 24 hours thawing time for every 4 to 5 pounds of whole frozen turkey and other large turkey pieces. Place the bird, in the original wrapping, on a shallow baking sheet in the refrigerator.

Tip from Professional Chefs: thaw the turkey upside-down so that the meat remains moist and juicy.
Refrigerator Turkey Thawing Time (40°F)

Turkey Weight

Days to Allow for Thawing Turkey

8 to 12 pounds

2 to 2.5 days

12 to 16 pounds

2.5 to 4 days

16 to 20 pounds

4 to 5 days

20 to 24 pounds

5 to 6 days



Turkey is thawed when it reaches 38°F.