

# Turkey Thawing & Roasting Times

## THAWING



### Size

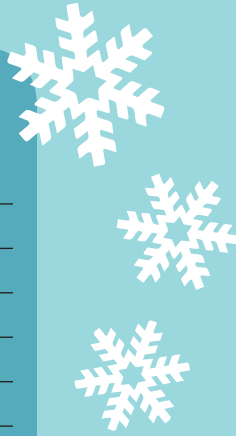
4-6 lb breast
6-8 lb breast
8-12 lbs
12-14 lbs
14-18 lbs
18-20 lbs
20-24 lbs

### In the Fridge

1-1 ½ days
1 ½-2 days
2-3 days
3-3 ½ days
3 ½-4 ½ days
4 ½-5 days
5-6 days

### In Cold Water

2-3 hrs
3-4 hrs
4-6 hrs
6-7 hrs
7-9 hrs
9-10 hrs
10-12 hrs



## ROASTING



### Size

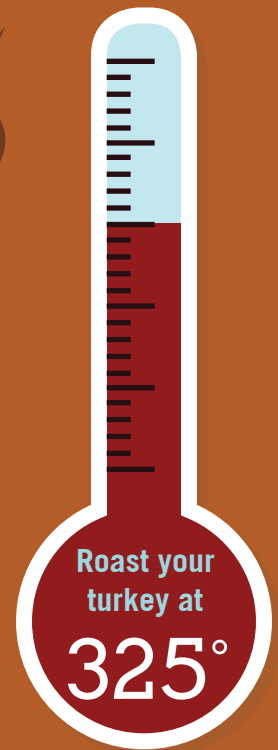
4-8 lb breast
6-8 lb breast
8-12 lbs
12-14 lbs
14-18 lbs
18-20 lbs
20-24 lbs

### Unstuffed

1 ½ to 3 ¼ hrs
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2 ¾ to 3 hrs
3 to 3 ¾ hrs
3 ¾ to 4 ¼ hrs
4 ¼ to 4 ½ hrs
4 ½ to 5 hrs

### Stuffed

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2 ½ to 3 ½
3 to 3 ½
3 ½ to 4
4 to 4 ¼
4 ¼ to 4 ¾
4 ¾ to 5 ¼



Cooking a frozen turkey?  
Just add 50% more cook time.



Don't forget to remove the neck & giblets before you stick your turkey in the oven!

