HOORVIA ? TURKEY COOKING TIME & THAWING CHART: PRINTABLE WEIGHT, DEFROST

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #024

Turkey Weight	Servings (1.25 lb/guest)	Fridge Thaw (40°F or below)	Cold Water Thaw (Change / 30 min)	Unstuffed Time at 325°F	Stuffed Time at 325°F
4?6 lbs (Bone-In Breast)	4?6 guests	1 to 1.5 days	2 to 3 hours	1.5 to 2.25 hours	N/A (Roast unstuffed)
8?10 lbs (Small Whole)	6?8 guests	2 to 2.5 days	4 to 5 hours	2.5 to 3 hours	3 to 3.5 hours
10?12 lbs	8?10 guests	2.5 to 3 days	5 to 6 hours	2.75 to 3.25 hours	3.25 to 3.75 hours
12?14 lbs	10?11 guests	3 to 3.5 days	6 to 7 hours	3 to 3.75 hours	3.5 to 4 hours
14?16 lbs (Most Common)	11?13 guests	3.5 to 4 days	7 to 8 hours	3.75 to 4.25 hours	4 to 4.5 hours
16?18 lbs	13?14 guests	4 to 4.5 days	8 to 9 hours	4.25 to 4.5 hours	4.5 to 5 hours
18?20 lbs	14?16 guests	4.5 to 5 days	9 to 10 hours	4.5 to 5 hours	5 to 5.25 hours
20?22 lbs	16?18 guests	5 to 5.5 days	10 to 11 hours	4.75 to 5.25 hours	5.25 to 5.75 hours
22?24 lbs (XL Whole)	18?20 guests	5.5 to 6 days	11 to 12 hours	5 to 5.5 hours	5.5 to 6.25 hours
Spatchcocked Turkey (12?14 lbs)	10?11 guests	3 to 3.5 days	6 to 7 hours	75 to 90 mins (at 425°F)	N/A (Bake stuffing separately)

PRO TIP: Three-Point Thermometer Check: Always verify at least 165°F in three places?the thickest part of the breast, the innermost thigh, and the center of the stuffing?without touching bone.