



# YOUR HOLIDAY TURKEY HELPER

## WHOLE TURKEY SIZE GUIDE

A good rule of thumb is 2 pounds of uncooked turkey per person.

TO SERVE	TURKEY SIZE
2-4 people	8-12 lbs.
5-7 people	12-16 lbs.
8-10 people	16-20 lbs.
11-13 people	20-24 lbs.



Bone-in or Boneless Turkey Breasts are a perfect solution for a smaller feast, or to extend your whole turkey even further for larger parties.

## THAWING TIMES

Traditional Refrigerator Method

TURKEY SIZE	THAWING TIME
8-12 lbs.	1-2 days
12-16 lbs.	2-3 days
16-20 lbs.	3-4 days
20-24 lbs.	4-5 days

Quicker-Thawing Cold Water Method

TURKEY SIZE	THAWING TIME
8-12 lbs.	4-6 hrs.
12-16 lbs.	6-8 hrs.
16-20 lbs.	8-10 hrs.
20-24 lbs.	10-12 hrs.

Place turkey, in original wrapping, in cold water, changing the cold water every 30 minutes. Allow approximately 30 minutes per pound.



Cooked turkey should keep 3 or 4 days in the refrigerator and about 4 months in the freezer.

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