Turkey Planner

Size, thawing and roasting at a glance

How big a turkey?

Guests	Whole turkey
6	6 to 9 lb
8	8 to 12 lb
10	10 to 15 lb
12	12 to 18 lb
16	16 to 24 lb

About 1 lb per person, or 1½ lb if you want leftovers.

Thawing in the fridge

Turkey weight	Thawing time
8 to 12 lb	2 to 3 days
12 to 16 lb	3 to 4 days
16 to 20 lb	4 to 5 days
20 to 24 lb	5 to 6 days

Allow about 24 hours for every 4 to 5 lb.

Roasting at 325°F (unstuffed)

Turkey weight	Approx. roasting time
8 to 12 lb	2¾ to 3 hours
12 to 14 lb	3 to 3¾ hours
14 to 18 lb	3¾ to 4¼ hours
18 to 20 lb	4¼ to 4½ hours
20 to 24 lb	4½ to 5 hours

Times are a guide only. The turkey is done when a meat thermometer reads 165°F in the thickest part of the breast, thigh and wing. Let it rest 20 to 30 minutes before carving.

Smaller crowd? Try the Turkey Breast recipe

Thawing and roasting guidance based on USDA food safety recommendations.

My Turkey

☐ Fresh ☐ Frozen ☐ Ordered

Weight: _____

Buying from: _____

Pick-up date: _____

Start thawing on: _____

Into the oven at: _____

Out to rest at: _____

Carving at: _____

Who is carving: _____

