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Turkey Tips

How to defrost a turkey:

It is important to start the defrosting process in the refrigerator for a minimum of 2 days for a small bird and a maximum of 4 days for a larger one, ideally 3 days, so take it out Monday night or Tuesday! Make sure you have a container big enough to collect the juices which you will have to remove every couple of hours to keep the turkey dry. Do not try to cook it if it's still partially frozen, the bird will not cook evenly and could lead to a food-borne illness. Also, do not partially cook it one day and finish cooking it later, it can also lead to a food-borne illness.

Source: Chef Carolina, Share Your Foodways
On Cooking by Sarah Labensky, Alan Hause & Priscilla Martel