

## Grilled Turkey

For either method listed below, make sure the grill comes up to cooking temperature BEFORE you add the turkey. It will help if you have a grill with a thermometer in the dome that you can see or a thermometer to monitor the temperature inside the grill without opening it.

If you are doing a turkey for the first time for Thanksgiving this year, I would strongly advise getting a smaller turkey and doing a practice run. Each grill is different, and this will give you a chance to get to practice the coals setup, the grate setup, and get a better sense of cooking time at temperature for your grill and setup.

### Method 1: Set it and Forget it

**Step 1:** Setup your grill using the snake method:



The more coals you have lit at once with less airflow will give you a longer burn, but you will have to adjust the vents more to get the temperature you want. Add any wood chunks or chips you want throughout the burn snake. No need to soak chips or chunks.

**Step 2:** Put pan in the middle of snake with water/beer (this will help keep turkey moist)

**Step 3:** Rinse and pat turkey dry with paper towel

**Step 4:** Fill bird with 1-2 lemon(s) (halved), 1-2 white/sweet onion(s) (halved) and 2-4 tablespoons salt

**Step 5:** Brush the ENTIRE turkey with olive oil or melted butter

**Step 6:** Cook turkey. Depending on temperature of the grill, here are some rough guidelines of minutes per pound of turkey (your times will vary on a number of factors, best way to measure time is to temp the turkey along the cooking time and monitor how close to done it is getting)

225°-250°: 23-27 minutes per pound

350°-375°: 11-13

\*\*Add 3 minutes per pound to any temp range if outside temp is less than 30°\*\*

**Step 7:** About every hour, go out and brush turkey with olive oil or melted butter. This will ensure a crisp skin that doesn't dry out or get burned.

**Step 8:** When turkey temps at 165°, it is done and you can take it off grill. Let rest for about 30-40 minutes. Loosely cover with foil.

**Step 9:** Carve, serve, enjoy.

**Other optional fun** – take the turkey drippings that went into the water/beer pan below the turkey and reduce to make the gravy sauce. I have done this with Spotted Cow and it tastes amazing

## Method 2: Labor of Love

**Step 1:** Setup your grill for indirect heat:



You will have to be adjusting airflow, lighting coals about every hour, and adding coals about every hour, to keep temperature consistent. If you have a bigger turkey you might have to use this method, but it is more labor intensive.

Make sure to use tongs to add the new coals and not drop them in or you will cause ash to come up onto the turkey. You will also need to be sure you have a grill grate that has sides that can flip up to add the coals without having to take out the bird and remove the grate to add coals when needed.

You can add wood chips or chunks when you add new coals to the grill. No need to presoak chips or chunks.

**Step 2:** Put pan in between sides of coals with water/beer (this will help keep turkey moist)

**Step 3:** Rinse and pat turkey dry with paper towel

**Step 4:** Fill bird with 1-2 lemon(s) (halved), 1 white/sweet onion(s) (halved) and 2-4 tablespoons salt

**Step 5:** Brush the ENTIRE turkey with olive oil or melted butter

**Step 6:** Cook turkey. Depending on temperature of the grill, here are some rough guidelines of minutes per pound of turkey (your times will vary on a number of factors, best way to measure time is to temp the turkey along the cooking time and monitor how close to done it is getting)

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