

# Old Arthur's BBQ

## Turkey Tips

### Prepare your grill – gas or charcoal

#### GAS GRILLING

Always start with a clean grill rack, bottom tray and catch pan. Gas grills must be preheated. All preheating and cooking should be done with the lid in the closed position. When preheating, turn the burners to high and close the lid. Preheating usually takes 10-15 minutes and the grill temperature should be about 500°F. The temperature is then lowered for most grilling.

- **Direct Method**

The direct method of grilling is used for searing foods. To sear foods, place the food on the preheated cooking grates directly above the hot flame. Most grilling is completed by the indirect method at a lower temperature.

- **Indirect Method**

The indirect method of grilling is achieved by turning off the burners directly beneath the food, while the burners on either side of the food are turned to the same heat setting (medium to low). The circulating heat cooks the food.

- When grilling a whole turkey or turkey breast, use a disposal drip pan to catch the drippings.

#### CHARCOAL GRILLING

Begin with clean equipment and good quality charcoal. Be sure all vents are open. Build a pyramid of charcoal. As a guideline, for a 22-inch diameter grill, ignite about 50 charcoal briquettes. Allow the coals to glow red-hot. Place an appliance thermometer on the food rack to monitor the inside grill air temperature. Allow the charcoal to develop a light coating of gray ash, about 25 to 30 minutes, with the temperature reaching 350°F (medium heat) before distributing the coals. To maintain a slow and low temperature you'll need a grill thermometer. For a slow smoke we want the temperature to be between 300° F and 350° F. You can smoke it a lot cooler than this, say 225° F but it will take longer to cook.

To enhance the flavors, add chunks or chips of water-soaked hardwood or fruitwood. Do not use softwood (pine fir, cedar or spruce) as it gives the food a turpentine flavor.

### Kettle Grill Basics

There are two dampers on a traditional Weber grill, the bottom and the top. The bottom damper feeds the coals with fresh oxygen, and, as we all know, the more oxygen the hotter the fire.

The top damper releases CO<sub>2</sub> and other non-oxygen gases, creating a vacuum and allowing room for more oxygen. However, the top damper also releases heat which is not always a good thing.

- **Direct Method**

After the coals have turned gray, with a long handled utensil, carefully spread the hot coals, in a single layer, completely covering the lower grill. Position the upper grill rack in place and arrange the poultry on the rack.

- **Indirect Method**

After the coals have turned gray, with a long handled utensil, carefully push the hot coals evenly to the edge of the grill. The coals should be piled as far as possible to the outside of the grate. Place a disposable foil drip pan, between the charcoals, in the center of the grill, beneath the area where the food will be set. Position the top rack on the grill and place the turkey on the rack. Cover the grill to achieve a uniform and even heat.

- It is necessary to replenish the charcoal every 45-60 minutes. As a guideline, for a 22-inch diameter grill, add about 15 briquettes every hour to maintain a safe cooking temperature. Quickly recover the grill each time the coals are added.

### **Prepare your Turkey**

- Make sure to thoroughly rinse the turkey inside and out with fresh water and then pat dry with a clean kitchen towel.
- The tips of turkey wings have a tendency to burn on the grill. If this is problematic for you, there are options. 1. Snip the wing tips off and reserve for incorporation into your stock for gravy. As an alternative, you may wrap the tips in aluminum foil to protect them during cooking. Traditionalists simply turning the wings back to hold the neck skin in place.
- Thoroughly pat your turkey dry with paper towels before you season inside and out with your seasoning preferences.
- Place the turkey, breast side up directly onto grill if you've put a drip pan below, or on a metal grate inside a large roasting pan and arrange on grill. Cook the turkey 2-3 hours to internal temperature of 180°F in thigh and 170°F in breast, remove and let stand at least 15 minutes before carving.



**20-24 lbs**

Move to fridge  
Friday before  
Thanksgiving



**16-20 lbs**

Move to fridge  
Saturday before  
Thanksgiving



**12-16 lbs**

Move to fridge  
Sunday before  
Thanksgiving



**4-12 lbs**

Move to fridge  
Monday before  
Thanksgiving

**delish**

# HOW LONG TO COOK A TURKEY



<b>TURKEY</b>		<b>UNSTUFFED</b>	<b>STUFFED</b>
8 lbs	→	2 hrs 45 mins	3 hrs
10 lbs	→	2 hrs 55 mins	3 hrs 15 mins
12 lbs	→	3 hrs	3 hrs 30 mins
14 lbs	→	3 hrs 45 mins	3 hrs 45 mins
16 lbs	→	4 hrs	4 hrs
18 lbs	→	4 hrs 15 mins	4 hrs 15 mins
20 lbs	→	4 hrs 30 mins	4 hrs 45 mins
22 lbs	→	4 hrs 45 mins	5 hrs
24 lbs	→	5 hrs	5 hrs 15 mins

VIA USDA

## **TURKEY BREAST**

4 lbs	→	1 hr 30 mins
5 lbs	→	1 hr 45 mins
6 lbs	→	2 hrs 15 mins
7 lbs	→	2 hrs 45 mins

**delish**

# HOW MUCH **TURKEY** DO YOU NEED?

**1.25 lbs per person**

**SIZE MATTERS**



4



5 lbs

6



8 lbs

8



10 lbs

10



13 lbs

12



15 lbs

15



20 lbs

20



25 lbs

25



32 lbs

## **TIPS:**

Need more than 15 lbs?  
Go for two smaller birds.

Don't want to cook more than one  
bird? Roast a bone-in breast, too.

