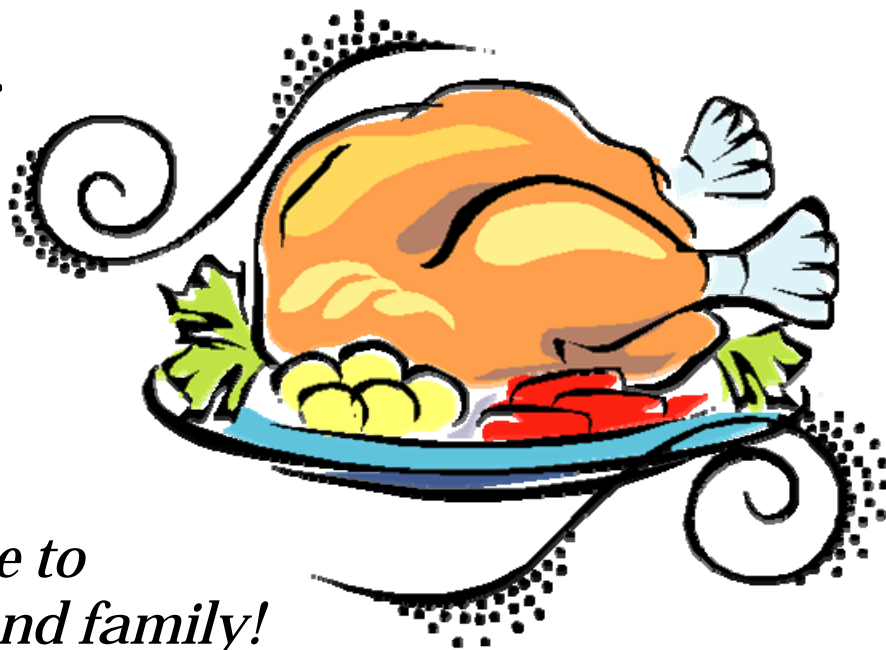


Holiday Turkey on the Big Green Egg®



This simple recipe for a holiday turkey is sure to impress your friends and family!

Fill your EGG® with lump charcoal to the top of the firebox. Light the EGG and set the temperature at 350°. A small handful of pecan chips can be added for a little smoke flavor and to provide a deep brown color to the outside of the turkey.

If you are using a vertical turkey roaster, load the bird onto the roaster, then place into a drip pan. To the drip pan, add one whole onion cut in half and one stalk of celery. Then fill the drip pan with chicken broth, wine or water. Use your favorite rub for the outside of the bird or you can simply use salt and pepper.

If you are using a roasting pan you can lay the bird horizontally on a trivet or other rack to slightly elevate the turkey off of the bottom of the roasting pan and follow the same directions.

Cook the turkey for 12 - 15 minutes per pound until the temperature in the breast meat is 160° and the temperature in the thighs is above 170°.

You can use the drippings from your drip pan to make a very nice gravy.

*The Small EGG will hold a 10 lb turkey
The Medium EGG will hold an 18 lb turkey
The Large EGG will hold a 20 lb turkey
The XL EGG will hold 2 - 20 lb turkeys*