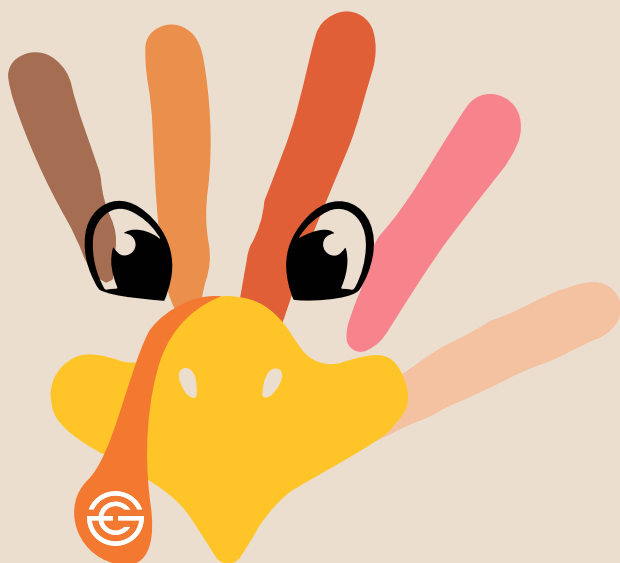


Turkey



Thanksgiving Grilling Guide

BY PITMASTER CHRISTIE VANOVER



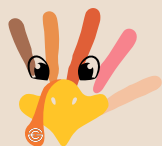
The Bird

turkey size

A 12-POUND TURKEY WILL
FEED 12 PEOPLE ONE SERVING
IF YOU WANT LEFTOVERS, BUY
A BIGGER BIRD OR 2 BIRDS

fresh or frozen?

EITHER IS GREAT, BUT IF YOU
BUY FROZEN, PLAN FOR THE
THAW TIME



Thawing



fridge thaw

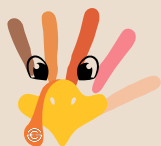
ALLOW 24 HOURS
FOR EVERY 4-5 POUNDS

cold water

ALLOW 30 MINUTES
PER POUND, BUT YOU MUST
CHANGE THE WATER
EVERY 30 MINUTES

counter

DON'T DO IT!



Brining

 FULL BRINE GUIDE

wet vs dry

WET BRINE IS WHEN YOU
SUBMERGE THE BIRD
IN SALT WATER

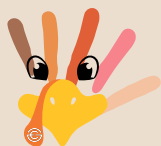
DRY BRINE IS WHEN YOU RUB
THE BIRD WITH SEASONING
AND LET IT REST IN THE
FRIDGE

wet ratio

1 GALLON WATER
TO 3 CUPS KOSHER SALT
+ 16 CUPS ICE

brine time

45 MINUTES PER POUND



Seasoning



FULL RUB GUIDE

my Ck rub

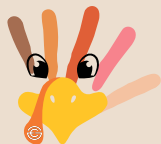
TRY MY AWARD WINNING
CHICKEN RUB
FROM SPICEOLOGY
OR CLICK ABOVE FOR MY
TURKEY RUB RECIPE

binder

RUB THE TURKEY WITH OLIVE
OIL OR MUSTARD TO HELP THE
RUB STICK

rub

USE ABOUT 1/4 CUP RUB FOR A
20-POUND TURKEY
FOCUS ON THE BREASTS, LEGS
AND WINGS



Grilling



FULL TURKEY GUIDE

drum smoker

COOK AT 275-300F DEGREES

15 MINUTES PER POUND

RECIPE

weber kettle

COOK AT 300-350F DEGREES

15 MINUTES PER POUND

RECIPE

big green egg

START AT 450F DEGREES

REDUCE TO 350-400F DEGREES

10 MINUTES PER POUND

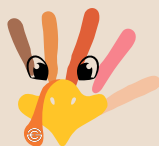
RECIPE

pellet grill

COOK AT 275F DEGREES

15 MINUTES PER POUND

RECIPE



Parts

turkey legs

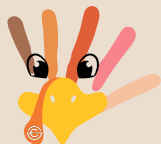
BUTTERFLY
COOK AT 400F DEGREES
FOR 35 MINUTES
RECIPE

breast

COOK AT 250F DEGREES
50 MINUTES PER POUND
RECIPE

turkey tails

COOK AT 250-275F DEGREES
FOR 2 1/2 HOURS
RECIPE



Leftovers

sandwich

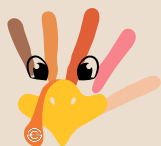
AN INDULGENT BBQ SANDWICH
PILED HIGH WITH SMOKED
TURKEY SMOTHERED IN
ALABAMA WHITE SAUCE
RECIPE

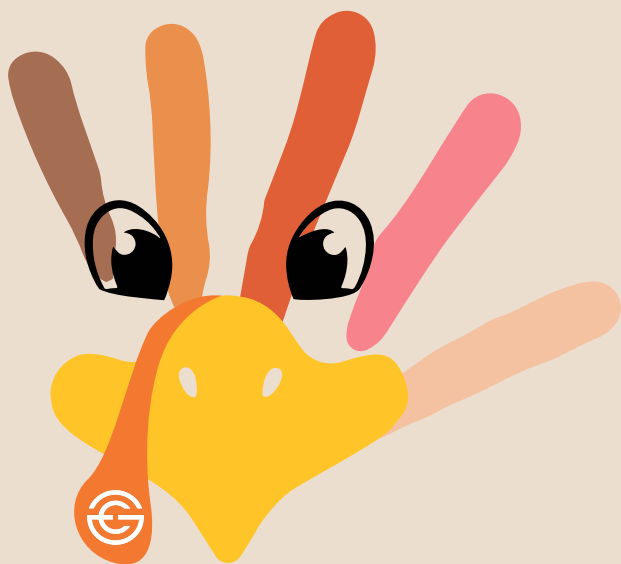
tacos

JUST ADD TACO SEASONING TO
LEFTOVER TURKEY
RECIPE

chopped salad

CHUNKS OF TURKEY + VEG
WITH HONEY MUSTARD
RECIPE





**Happy
Thanksgiving**

GIRLS 
CAN GRILL