



The Perfect Roasted Turkey

Recipe and photo from biggreenegg.com.



Ingredients:

One turkey, cleaned thoroughly
Your favorite rub
1 whole onion cut in half
1 stalk celery
2 cups chicken broth, wine or water
Pecan chips

Directions:

Set the EGG up for indirect cooking at 350°F/177°C (use a handful of pecan chips for a light, smoky flavor and to provide a deep brown color to the turkey).

Spread the rub generously over the outside of the bird. Load the bird onto a Vertical Poultry Roaster or V-Rack then place into a drip pan. Add the onion and celery to the drip pan. Fill the pan with chicken broth, wine or water.

Cook for 12 to 15 minutes per pound until the temperature in the breast meat is 160°F/71°C and the temperature in the thighs is above 170°F/77°C. Reserve the drippings from the drip pan to make gravy.

Note:

- a Small EGG will hold a 10 lb turkey or a turkey breast
- a Medium EGG will hold an 18 lb turkey
- a Large EGG will hold a 20 lb turkey
- an XLarge EGG will hold two 20 lb turkeys

ULTRA MODERN POOL & PATIO | www.ultramodern.com

West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872

East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872

Derby: K15 & 71st Derby, KS 67037 | 316.788.1122