



Turkey Cheat Sheet



Beautiful, perfectly moist, slightly smoky and totally crowd-pleasing.

BIG GREEN EGG COOKING TEMP

325°F INDIRECT SET UP

FINAL TURKEY INTERNAL TEMP

165°F INTERNAL

EGGCESSORIES

- ConvEGGtor
- Savory Pecan Rub
- Pecan Smoking Chips/Chunks
- Vertical Turkey Roaster or Large Roasting Rack
- 13x9 Drip Pan
- _____
- _____
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INGREDIENTS & PREPARATION

- Whole Turkey (18lb for recipe)
 - 1 whole Onion (cut into chunks)
 - 1 stalk Celery (cut into chunks)
 - 2 cups Chicken Broth or Wine or Water
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- Thoroughly clean your turkey inside and out.
 - If using wood chips, pre-soak for 30 min.
 - Chop onion and celery into chunks.
 - Load/Top-off your Lump Charcoal.

COOKING DAY OUTLINE (4 HOUR COOK TIME)

- 1:00PM** Light your Big Green Egg and bring the temperature up to 325°F.
- 2:00PM** Open the dome and add the pecan smoking chips to the coals.
- Add the convEGGtor to your EGG (legs up), and then add the cooking grid.
- Spread your seasoning generously over the outside of the turkey. Load the turkey onto a Vertical Roaster or Roasting Rack, then place into your drip pan.
- Add the onion, celery, and any other aromatics to the drip pan and fill with your choice of liquid. Place the turkey configuration on the cooking grid and close the EGG.
- 4:00PM** Check the internal temp of the turkey for doneness. Pull the turkey out of the EGG when the breast reaches about 160° F and it will rise to 165° F while it rests.
- 5:00PM** Tent with aluminum foil and let it rest so the juices settle and reabsorb.

COOK TIME ESTIMATES

Approximately 12 minutes per pound of turkey at 325°F.

10lbs = 2 Hours

12lbs = 2 Hrs 30 Min

14lbs = 2 Hrs 45 Min

16lbs = 3 Hrs 15 Min

18lbs = 3 Hrs 30 Min

Big Green Egg
The Ultimate Cooking Experience™

