



Gas Grill Turkey

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs

Description

This turkey cooked on a gas grill comes out juicy with a crispy brown skin

Ingredients

- - 1 (12 pound) whole turkey
- neck and giblets removed - 3 cups water - 2 cups cold butter
- cut into pieces - 2 tablespoons seasoned salt (such as LAWRY'S®) - 1 tablespoon ground black pepper - 2 cubes chicken bouillon granules

Instructions

1. Gather all ingredients. Nelly Cuanalo/Allrecipes Preheat an outdoor grill to 400 degrees F (200 degrees C). Place turkey into a roasting pan with the breast facing up. Nelly Cuanalo/Allrecipes Bring water to a boil in a large pot. Stir in butter
2. seasoned salt
3. pepper
4. and bouillon cubes until butter melts and bouillon dissolves. Nelly Cuanalo/Allrecipes Draw 30 milliliters liquid into a marinade injector; inject all over turkey. Pour remaining liquid into the bottom of the roasting pan. Cover the pan with aluminum foil. Nelly Cuanalo/Allrecipes Bake on the preheated grill
5. basting every 30 minutes
6. until no longer pink at the bone and the juices run clear
7. about 3 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh should read at least 165 degrees F (74 degrees C). Nelly Cuanalo/Allrecipes Remove turkey from the grill
8. cover
9. and let rest in a warm area for 10 to 15 minutes before slicing. Nelly Cuanalo/Allrecipes