



Grilled Whole Turkey

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

3 hrs 40 mins

Description

Have you ever grilled a whole turkey This is an easy way to cook a Thanksgiving turkey and free up your oven for other dishes

Ingredients

- - 1 (12 pound) whole turkey
- rinsed and patted dry - 2 cups water - 3 tablespoons chicken bouillon powder - 2 teaspoons garlic powder - 2 teaspoons onion powder - 1 teaspoon poultry seasoning - ½ teaspoon chopped parsley - 1 teaspoon paprika

Instructions

1. Preheat an outdoor grill for indirect medium heat and lightly oil the grate. Place turkey
2. breast-side down
3. onto the preheated grill. Sear on both sides until skin is golden to dark brown. In a large roasting pan
4. mix water
5. bouillon powder
6. garlic powder
7. onion powder
8. poultry seasoning
9. parsley
10. and paprika together. Place turkey
11. breast-side down
12. into the roasting pan and scoop seasoning mixture over top. Cover the pan tightly with foil and place onto the grill. Grill until no longer pink at the bone and the juices run clear
13. 3 to 4 hours. An instant-read thermometer inserted into the thickest part of the thigh
14. near the bone
15. should read at least 165 degrees F (74 degrees C). Remove from the grill and let stand for 15 minutes before carving.