

BBQ Turkey

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

5 hrs

Description

BBQ your holiday turkey on the grill to free up space in the oven This recipe can be used with almost any size bird Its so good we rarely have any leftovers

Ingredients

- - 1 (15 pound) whole turkey
- neck and giblets removed - 1 cup butter
- softened - ¼ cup chicken soup base - 5 medium apples
- cored and cut into wedges - 3 sweet onions
- peeled and cut into wedges - 1 cup butter
- cut into cubes - 2 tablespoons minced garlic
- or to taste - 1 (750 milliliter) bottle dry white wine

Instructions

1. Preheat a gas grill for low heat. Rub turkey all over with softened butter
2. inside and out
3. Repeat with chicken base. Toss apples
4. onions
5. butter cubes
6. and garlic together in a large bowl. Stuff turkey with apple mixture and place into a disposable aluminum roasting pan. Fold turkey skin around the neck area to cover the hole. Turn turkey over and pour wine into the opening at the other end until turkey is full or the bottle is empty. Turn turkey so the breast is facing up. Insert a pop-up timer or heat-safe meat thermometer into the breast. Cover the pan loosely with aluminum foil. Place the roasting pan on the preheated grill and close the lid. Roast until the temperature in the breast reads 170 degrees F (75 degrees C) and the temperature in the thickest part of the thigh reads 180 degrees C (80 degrees C)
7. about 4 hours depending on the temperature of your grill. Just before turkey reaches the correct temperature
8. remove the aluminum foil so it can brown during the final minutes of cooking. If it starts to brown too much
9. replace the foil. Remove from the grill and let rest for at least 20 minutes before carving.