



# QUICK TIPS

## TURKEY MADE EASY

### TIP 01: WILL IT FIT?

Clearance measurements are from the grate to the underside of the lid. Use your judgement when selecting a turkey. These are not the clearance measurements when using a rotisserie.

GAS GRILLS		
MODEL	SERIES	CLEARANCE
Weber® Q®	100 / 1000 / 200 / 2000 series	A turkey will not fit
Weber® Q®	300 / 320 / 3200	7.5 inches
Spirit®	500 E/S 210 (pre-2013)	7.5 inches
Spirit®	700 E/S 310 / 320 (pre-2013)	8 inches
Spirit®	E/S 210 / 220 / 310 / 320 / 330 (2013 to present)	9.25 inches
Genesis®	Silver A (2003 to 2003)	7.5 inches
Genesis®	Silver B/C (2003 to 2003)	8 inches
Genesis®	Silver / Gold (2004 to 2005) Silver / Platinum (2000 to 2001)	9 inches
Genesis®	Gold (2002 to 2003)	10 inches
Genesis®	E/S 310 / 320 / 330	10.25 inches
Summit®	Silver / Gold / Platinum	10 inches
Summit®	E/S 400/600 series	12 inches
Summit®	400/600 series (pre-2000)	15 inches

CHARCOAL GRILLS		
MODEL	SIZE	CLEARANCE
Kettle	18 inches	5 inches
Kettle	22 inches	7.5 inches
Kettle	26 inches	8.5 inches
Ranch® Kettle	37 inches	9.5 inches

SMOKEY MOUNTAIN COOKER™ SMOKER		
MODEL	SIZE	CLEARANCE
Smoker	14 inches	7.5 inches
Smoker	18 inches	10.25 inches
Smoker	22 inches	12 inches

### TIP 02: PREPARATION

#### THAW

Always thaw in a cold water bath or in a refrigerator.

#### TRUSS

Tie together the legs, then wrap the twine towards the neck and secure the wings in place.

#### FUEL

Make sure you have enough charcoal or extra gas.

#### ESSENTIAL TOOLS

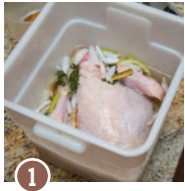
Drip pan, thermometer, basting brush, roast holder, tongs and mitt.

#### PREHEAT!

Always preheat your grill for 10-15 minutes.



## TIP 03: SIMPLE WAYS TO ADD FLAVOR TO YOUR TURKEY



1



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- 1 **BRINING** adds moisture and salt to your turkey, which brings out amazing flavors. Brine the turkey for 18 to 24 hours prior to grilling.
- 2 Use **WOODS** to enhance the turkey by adding savory aromas and flavors.
- 3 **SEASON UNDER THE SKIN** with a combination of butter, Italian seasoning and bacon bits.
- 4 **FILL THE CAVITY** of the bird with half a bottle of beer and add fruits such as apples and oranges and/or veggies such as onions, celery and peppers. Cook breaded stuffing outside of the turkey.
- 5 **SEASON THE OUTSIDE** with olive oil, salt, pepper, garlic and any other seasonings you enjoy.

## TIP 04: GRILLING THE TURKEY

### HOW DO I SET UP MY GRILL?

Prepare your grill for indirect heat, meaning the turkey will not be directly over the flame.

### HOW MUCH TIME WILL IT TAKE?

225-250 degrees	23-27 minutes per pound
275-300 degrees	18-21 minutes per pound
350-375 degrees	11-13 minutes per pound

(Add about 3 minutes per pound if it is cold)

### AM I ON TRACK?

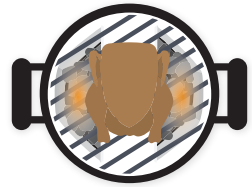
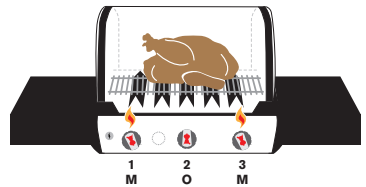
Check the temperature of the turkey halfway through grilling, three quarters of the way and then when you think it is done.

### WHEN IS IT DONE?

The internal temperature of the innermost part of the thigh and the thickest part of the breast should be 165 degrees.

### CAN WE EAT YET?

Let it rest for 20-30% of the total grilling time before carving!



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