

Make this year the year where you try something new! Instead of putting your turkey in the oven, try moving it to your gas grill. Learn the best and easiest way to cook a delicious turkey from the Weber Grill Master himself, Kevin Kolman. He along with Ace's Grilling Expert, Chef Jason, will show you the tips and tricks to master your Thanksgrilling feast.

COOK A BETTER BIRD

- Place an [aluminum grill pan](#) inside the grill to catch the drippings
- Preheat your grill to 300-325 degrees at indirect heat, meaning turn on the outside burners at medium heat, leaving the center burner off
- Using food safe gloves, start by placing your turkey in a [Weber Grill Rack](#). Here's the catch, place the turkey in the rack breast side down, thus upside down
- Half way into the cook time (see timetable below) you will flip the turkey to being breast side up.
- Remove the turkey after it has reached 160-165 degrees
- Allow the turkey to rest for about 15 minutes prior to carving to allow the juices to settle.
- Save those pan drippings, they make the best gravy.

TURKEY COOKING PERFECTION

The National Turkey Federation also offers these safety recommendations:

1. Do not roast the turkey in a oven temperature lower than 325° F. Poultry should be roasted at Minimum 325° F. or higher to avoid potential food safety problems.
2. Do not roast the turkey in a brown paper grocery bag. Present day grocery bags may be made of recycled materials and are not considered safe for food preparation.
3. Do use a meat thermometer (available at most grocery stores and kitchen shops) to determine the correct degree of doneness. Turkey is done when

meat in the thigh reaches 180°F or (meat in the breast is finished at 170°F).

That said, here is an approximate turkey roasting timetable

Unstuffed Turkey

8 to 12 pounds — 2 3/4 to 3 hours

12 to 14 pounds — 3 to 3 3/4 hours

14 to 18 pounds — 3 3/4 to 4 1/4 hours

18 to 20 pounds — 4 1/4 to 4 1/2 hours

20 to 24 pounds — 4 1/2 to 5 hours

Stuffed Turkey

8 to 12 pounds — 3 to 3 1/2 hours

12 to 14 pounds — 3 1/2 to 4 hours

14 to 18 pounds — 4 to 4 1/4 hours

18 to 20 pounds — 4 1/4 to 4 3/4 hours

20 to 24 pounds — 4 3/4 to 5 1/4 hours