

# How To Spatchcock Cut A Turkey

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**Yield:** Serves 10-12 People

**Prep time:** 20 Minutes

**Cook time:** 2-3 Hours depending on level of smoke desired

## Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 Ea	Turkey, Whole, Fresh	18-20 Lb Turkey

## ***Prep Directions:***

- ***Follow all prep instructions in the prep notes and store all prepped food until needed***

## ***Cooking Directions:***

### Preparation:

- Prepare turkey by removing cavity contents and giblets package under front flap
- Rinse turkey inside and out and set aside
- Place the turkey onto a stable cutting board
- With heavy duty poultry shears or large chefs knife, (I prefer Heavy Duty Poultry Shears) cut along both side of the backbone and remove the backbone.
- Save Backbone to use in turkey stock or for gravy
  - CAUTION – Inspect Carefully for any bone shards and remove
- Using poultry shears or the heel of your knife, split the breastbone/sternum and lay the turkey flat
- Seasoning Tips:
  - Oil and Rub with seasoning
  - Brine Turkey
  - Inject Turkey
  - Butter Baste Turkey
- Place the turkey cavity/bones side down on your grill or smoker
  - Smoke at low temper for 1 hour to add smoke flavor
  - Or
  - Cook at 350° until turkey reaches internal temp of 165° in Breast or 180° in Thigh

## ***Grills / Grill Gear Used:***

- Poultry Shears/Kitchen Shears

**Ace SKU – 6608582**