

# How Truss A Turkey

*Trussing a turkey will give you even cooking, even carving and even more tasty results. Grab your butchers' twine and Join us as we take a few minutes to show you how it's done.*

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** 1 Turkey

**Prep time:** 10 minutes

## ***Prep Tips:***

- Trussing will take place after turkey has been brined or seasoned and before it is ready for the grill, smoker or oven
- Trussing a turkey is a great way to ensure the turkey holds its shape while roasting and will give you a beautiful showpiece turkey for display and carving
- Trussed turkeys will take about 5-7% longer time to cook because you do not have the heat entering the cavity to help cook time.
- Chef's Tip – Prior to carving, be sure to remove all twine from top and bottom of turkey and discard

## ***Prep Directions:***

- With turkey pointed away from you (cavity towards you)
  - Place bird on stable surface like cutting board
- Pull off about 10-12 feet of butcher's twine and cut off from the roll
- Make a loop at the middle of the twine
- Place that loop around and above the neck bone on the turkey
- Pull firm and run the twine under the breast and back to the end of the cavity
- Using a surgeons knot (double overhand knot) firmly secure the twine and then knot again to hold
- Next loop the alternating twine around the leg and back up towards the breast, this will pull the legs over each other. Be sure twine is in the valley between the breast and legs/thighs
- Pull tight and run the twine up and around the little notches of the wing
- Pull tight and flip bird over
- Using a surgeons knot (double overhand knot) firmly secure the twine and then knot again to hold
- With remaining twine, flip bird over and run the twine up and around the end of the legs
- Using a surgeons knot (double overhand knot) firmly secure the twine and then knot again to hold
- Done
- Chef's Tip – watch the process 2-3 times prior to trying your first time
- Happy Cooking and enjoy that beautiful turkey

NOTE: I AM USING BLACK NYLON TWINE SO YOU CAN SEE THE PROCESS BETTER

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

- Butcher's Twine – 1,140 inches
- Butcher's Twine – 300 inches

**Ace SKU – 6099709**

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