

Grill-Roasted Whole Turkey

From Stonewall Kitchen Grilling by Kathy Gunst, Jonathan King, and Jim Stott.

This recipe couldn't be simpler. You heat a fire in the grill (charcoal or gas) to cook a small (10 to 12 pound) whole turkey over indirect heat with a minimum of seasoning. You walk away. You come back around two hours later and there is a picture-perfect glazed turkey with juicy meat and a subtle smokiness. You will not believe how a plain old turkey, simply seasoned with salt and pepper, placed on a hot grill, can have this much flavor with so little fuss!

You can grill the turkey a day ahead of time or make it in the morning and feed a crowd later that day.

Serves 10

One 10-12 pound turkey, preferably organic
Salt and freshly ground black pepper
3 cloves garlic, finely chopped, optional
About 3 tablespoons chopped fresh thyme, rosemary, basil, or sage, or a combination, optional

Place a (disposable aluminum) drip pan directly under the center of the grill -- it will catch all the juices and fat and not create a mess of your grill.

Heat a fire in the grill and set it up for indirect grilling . If working with a charcoal grill, heat a good amount of charcoals until hot, about 400 degrees. Spread the charcoals on either side of the grill, leaving the middle part of the grill without any charcoals under it. If working with a gas grill preheat the grill to 400 degrees and turn off the burner directly in the center of the grill.

Clean the turkey and dry thoroughly. Season liberally with salt, pepper, and the garlic and herbs, seasoning the inside of the cavity as well as the outside of the bird. Place the bird in the middle of the grill. Cover and cook about 2 hours or until the juices in the cavity are yellow, and no longer pink; when you jiggle the drumstick it should feel loose. The turkey will cook faster than it will in an oven so keep an eye on it, particularly during the last 30 minutes of the grilling time. Look for a deep crispy brown skin. Remove from the grill and let sit for 10 minutes before carving.