



# QUICK TIPS

## #GRILLON

## LET'S TALK TURKEY!

### 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

If you're using a rotisserie, place the turkey on the rotisserie and put the rotisserie on a cold grill to make sure the turkey turns without brushing up against the grates.



## TIP 02: PREPARATION

- 1 Make sure the turkey is completely thawed before the big day. A thawed turkey can be kept in the refrigerator for up to four days before grilling.
- 2 Give your grill a good **cleaning** before the big day! Clean the cook box, grease tray, burner tubes and cooking grates to prevent flare-ups and to make sure last night's dinner doesn't end up on today's turkey.
- 3 Have extra charcoal and propane on hand – just in case!
- 4 Check for any gas leaks on tanks and hoses.

### TIP 03: GRILL GUIDE

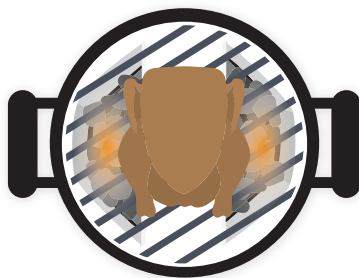
Prepare the grill for indirect heat so the turkey won't cook directly over the flame.

**225-250 DEGREES      23-27 MINUTES PER POUND**

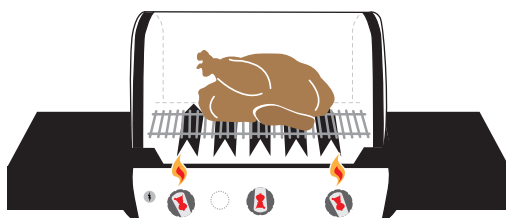
**275-300 DEGREES      18-21 MINUTES PER POUND**

**350-375 DEGREES      11-13 MINUTES PER POUND**

Adjust grilling times by about 3 minutes per pound if it's particularly cold or windy outside.



**CHARCOAL GRILL: INDIRECT HEAT**



**GAS GRILL: INDIRECT HEAT**

### TIP 04: GRILLING TIPS

- 1 Try brining your turkey this year! You can use a **dry** or **wet** brine to add more moisture and flavor to your turkey.
- 2 Turkey is perfect for the **rotisserie** on your gas or charcoal grill. Place a drip pan filled with veggies and broth below the turkey as it rotates to add flavor to the meat and to be used later for gravy.
- 3 Keep a roll of aluminum foil handy so you can cover any parts that are cooking quickly and getting too dark.
- 4 Make sure your turkey has reached an internal temperature of 165° before taking it off the grill. Use an **Weber® iGrill® Bluetooth® thermometer** to keep an eye on the temperature while enjoying your guests instead of standing watch at the grill all day.
- 5 Let the turkey rest 20-30 minutes before carving to keep it moist and juicy. Lightly cover it with foil to keep it warm.



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