

YOUR TURKEY CHEAT SHEET

BIG GREEN EGG COOKING TEMP

325°F/163°C INDIRECT

FINAL TURKEY INTERNAL TEMP

165°F/74°C BASED ON
USDA APPROVED
TEMPERATURES



TURKEY TIMELINE (COOKING TIME BASED ON A 15 LB TURKEY)

COOKING DAY

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| NOON | <ul style="list-style-type: none">Start dreaming about the best turkey ever! |
| 1 PM | <ul style="list-style-type: none">Light the Big Green Egg! Bring the temperature up to 325°F/163°C. |
| 2 PM | <ul style="list-style-type: none">Open the dome and add the pecan smoking chips to coals. (Leave time to debate with friends whether to soak or not to soak!) Add the convEGGtor to the EGG, (legs up), then add the cooking grid.Combine the oil and Savory Pecan Seasoning in a small bowl. Rub or brush the mixture all over the turkey. Load the turkey onto a Vertical Turkey Roaster or into a Roasting Rack, then place into a drip pan.Add the onion and celery to the drip pan. Fill the pan with chicken broth, wine or water.Place the drip pan with turkey on the cooking grid. Close the EGG and start practicing your "Best Chef Ever" acceptance speech. |
| 3 PM | <ul style="list-style-type: none">Your neighbor smells what you're cooking and asks to come over for dinner. |
| 4 PM | <ul style="list-style-type: none">Check the internal temperature of the turkey for doneness. (USDA guidelines recommend an internal temperature of 165°F/74°C. Remember that the turkey's internal temperature will continue to rise a few degrees after it's removed from the EGG.) |
| 5 PM | <ul style="list-style-type: none">When your turkey has reached the ideal internal temperature, remove the bird from the EGG, tent with aluminum foil and let it rest a few minutes so that the juices settle. |
| 5:30 PM | <ul style="list-style-type: none">Take photos to post to Facebook, Twitter & Instagram before carving and serving the turkey! Remember to tag @BigGreenEgg on FB and Twitter and @BigGreenEggInc on Instagram so we can see your turkey pics! |



THE PERFECT TURKEY

INGREDIENTS

- One turkey, cleaned thoroughly
- 1/2 cup EVOO
- 3 tbsp Savory Pecan Rub
- 1 whole onion cut in half
- 1 stalk celery
- 2 cups chicken broth, wine or water

PREP

If you plan to soak your wood chips, start the night before.

Load the charcoal into EGG the night before, so everything is ready on Thanksgiving.



EGGCESSORIES

- convEGGtor
- Pecan Smoking Chips
- Vertical Turkey Roaster or Roasting Rack
- Drip Pan



COOK TIME ESTIMATES

Approximately 12 minutes per pound

10 lbs.
2 hr.

12 lbs.
2 hr. 30 min.

14 lbs.
2 hr. 45 min.

16 lbs.
3 hr. 15 min.

18 lbs.
3 hr. 30 min.

