

# 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 18 LB TURKEY)

### COOKING DAY

- |                |   |
|----------------|---|
| <b>NOON</b>    | • Start dreaming about the best turkey ever!  |
| <b>1 PM</b>    | • Light the Big Green Egg! Bring the temperature up to 325°F/163°C.   |
| <b>2 PM</b>    | <ul style="list-style-type: none"> <li>• 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.</li> <li>• Spread the seasoning generously over the outside of the turkey. Load the turkey onto a Vertical Turkey Roaster or into a Roasting Rack, then place into a drip pan.</li> <li>• Add the onion and celery to the drip pan. Fill the pan with chicken broth, wine or water.</li> <li>• Place the drip pan with turkey on the cooking grid. Close the EGG and start practicing your "Best Chef Ever" acceptance speech.</li> </ul> |
| <b>3 PM</b>    | • Your neighbor smells what you're cooking and asks to come over for dinner.  |
| <b>4 PM</b>    | • 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.)  |
| <b>5 PM</b>    | • 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.   |
| <b>5:30 PM</b> | • Take photos to post to Facebook, Twitter & Instagram before carving and serving the turkey! Remember to tag @BigGreenEgg and #BigGreenEgg on Facebook, Twitter and Instagram so we can see your turkey pics!  |

## THE PERFECT TURKEY

### INGREDIENTS

- One turkey, cleaned thoroughly
- Big Green Egg Savory Pecan Seasoning
- 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
- Savory Pecan Seasonings
- Pecan Smoking Chips
- Vertical Turkey Roaster or Roasting Rack
- Drip Pan

## COOK TIME ESTIMATES

**6 – 10 lbs.**  
1½ – 2 hr.

**10 – 18 lbs.**  
2 – 2½ hours

**18 – 22 lbs.**  
2½ – 3 hours

**22 – 24 lbs.**  
3 – 3½ hours.

