



CHRISTOPHER CREEK

S p i c e C o m p a n y

Mid-Week Meals

Thanksgiving on the Grill

Happy Thanksgiving!



16-18 pound Turkey

Thawed and everything in cavity removed

1 cup Kosher Salt

1 cup Pure Maple Syrup

2 cups Brown Sugar

6-8 Bay Leaves



In pot or bucket large enough to hold turkey add Kosher Salt, Maple Syrup, Brown Sugar, Bay Leaves and about 1/2 gallon water, stir to dissolve all ingredients. Add turkey, breast side down, and add enough water to cover turkey. Cover and place in refrigerator for 4-12 hours. This step is optional.

After 4-12 hours, remove turkey from brine and pat dry. Lightly coat turkey with oil and liberally cover turkey with Fowl Rub. Let the turkey rest at room temperature for 30 minutes to 1 hour.

Prepare charcoal grill by placing coals on both sides of grill leaving the middle open. Prepare gas grill by turning on the two outside burners and leaving the middle burner off.

Grill turkey over indirect medium heat covered for about 3 hours and until internal temperature reaches 165-175 degrees. You can also cook turkey in oven...350 degrees. Use aluminum foil about half way through the cooking time to cover the side of the turkey. This will prevent the turkey from over browning

Let turkey rest for 20 minutes before carving.

Serve with family favorites...Enjoy and Happy Thanksgiving!

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