
The Greatest Grilled Turkey

Bob Cody

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Servings: 10

Preparation Time: 15 minutes

Start to Finish Time: 2 hours 30 minutes

1 (ten- to twelve-pound) whole turkey

1 tablespoon vegetable oil

1 teaspoon Italian seasoning

1/2 teaspoon salt

1/2 teaspoon black pepper

3 tablespoons honey

3 tablespoons butter, melted

2 tablespoons sriracha

4 1/2 teaspoons less-sodium soy sauce

Prepare an outdoor grill for indirect medium-high heat. (For a charcoal grill, bank the coals on the left and right sides and position the roasting pan in the center of the grate. Add fresh coals to the grill every hour during grilling to maintain temperature.. For a gas grill, preheat the grill. Turn off the burners on one side. Position the pan on the grate over the unlit side.)

Rinse the turkey and pat dry. Tuck the wing tips under the back to hold the neck skin in place. Tie the legs together with kitchen twine. Brush the turkey with oil. Sprinkle inside and out with Italian seasoning, salt and pepper.

Place the turkey, breast side up, on a metal rack set inside a large roasting pan or disposable foil roasting pan. Set the pan over the unlit area of the prepared grill. Cover and grill for two to three hours or until an instant-read thermometer inserted in the thickest part of the thigh registers 175 degrees.

Meanwhile, in a bowl, whisk together the honey, butter, sriracha and soy sauce. Brush the mixture over the turkey when an instant-read thermometer inserted into the thigh registers 165 degrees, about 10 to 15 minutes before it is done. Repeat brushing every 5 minutes until all of the glaze is used and the turkey is well coated.

Cover the turkey loosely with foil and let stand for 15 minutes before carving.

Turkey

Per Serving (excluding unknown items): 934 Calories; 48g Fat (47.6% calories from fat); 113g Protein; 6g Carbohydrate; trace Dietary Fiber; 443mg Cholesterol; 514mg Sodium. Exchanges: 0 Grain(Starch); 15 1/2 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.