

Lois' Barbecued Turkey

This needs to be done in a Weber style kettle barbecue. Place a disposable aluminum bread pan on the bottom rack of the barbecue directly under the bird. This will catch all the drippings so as to not put out your briquettes.

Prepare your turkey by cleaning out the cavity. Then rub the inside of the cavity with butter. Lois prefers to stuff her turkey with quarter cut apples and oranges. This makes the bird very moist, with a sweet flavor. Close up the cavity and tie up the legs. Lois puts old 35mm film processing reels under the sides to keep the legs from coming in contact with the grill. Use whatever you have for the task. Rub the outside with vegetable oil. You will need to rub vegetable oil on the turkey 2 or 3 more times while it is cooking.

Start your briquettes. You will need twice as many briquettes as the poundage of your turkey. So with a 18 lb turkey you will start with 36 briquets. Use a charcoal chimney to start the briquettes. Once they are burning, place half of them on each side of the bird, next to the drip pan. Then you will need to place twelve to fourteen additional burning briquets (half on each side) into the barbecue each 45 minutes. This is important to make sure the briquettes maintain a consistent temperature at about 140 degrees.

Cook your turkey in the barbecue for exactly 12 minutes per pound. An 18 lb. bird would cook in 3.6 hours, about the same as in a conventional oven. Questions? Write to the Lois:

Lois@AtkinsonStudios.com

