

Amazing Grilled Thanksgiving Turkey Recipe



Your Thanksgiving plans are about to change forever! Our Juicy Grilled Turkey Recipe has the crispiest skin ever and is so juicy.

Course	Main Course
Cuisine	American
Keyword	grilled turkey, grilled turkey recipe, grilling a turkey, turkey on the grill
Prep Time	10 minutes
Cook Time	2 hours 30 minutes
Total Time	2 hours 40 minutes
Servings	15
Calories	896kcal
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Equipment

- Grill

Ingredients

- 2 cups chicken broth to catch drippings under turkey
- 4 Tbsp. butter melted
- 1 onion
- 1 batch [rosemary sea salt rub](#)
- citrus of your choice I used lemons and clementines, cut into wedges
- fresh chopped parsley optional, for garnish
- fresh rosemary, sage, and thyme optional, for garnish and stuffing
- 20 lb. turkey

Instructions

1. Season **turkey** with **rosemary salt seasoning**. Pat the rub all over the bird and rub it into the meat and under the skin.
2. Dab turkey with **melted butter** all over. Make sure to dab, not brush, so you don't brush off the seasoning.

Then, stuff the turkey with **citrus wedges** along with an **onion** and fresh **sage, rosemary,** and **thyme** if using. Sprinkle with **parsley** if desired.

3. Preheat the grill to 450°F.

Pour **chicken broth** into a foil roasting pan and place under the grill where you'll be cooking the turkey to catch the drippings.

Reserve drippings to make gravy!

4. Turn off the middle burner and set the side burners to low. Grill turkey over indirect heat for 2½ hours, over the foil roasting pan.

Check the turkey every 30 minutes or so. A whole turkey will reach an internal temperature of 165°F when done cooking.

Notes

- **After seasoning, dab your turkey all over with melted butter.** This will give you the crispiest skin and makes the juiciest turkey.
- **We used the indirect grilling method which works great on large pieces of meat.** Place the turkey in the middle of the grill and only light the two side burners. **Refer to the step by step above on how to step up the indirect grilling method.**
- **Make sure to place a shallow aluminum foil pan under the turkey.** The drippings along with the turkey or chicken broth make the most amazing gravy.
- Using a dry rub and dabbing butter on top will guarantee the crispiest skin.
- **Use a meat thermometer to check the proper temperature.** You can check the temperature in the thickest part of the breast or in the area in between the thigh and the breast.

Nutrition

Calories: 896kcal | Carbohydrates: 3g | Protein: 132g | Fat: 38g | Saturated Fat: 11g | Cholesterol: 444mg | Sodium: 2322mg | Potassium: 1428mg | Fiber: 1g | Sugar: 1g | Vitamin A: 468IU | Vitamin C: 3mg | Calcium: 88mg | Iron: 6mg