

# Big Green Egg®

The Ultimate Cooking Experience™

## Thanksgiving Recipe



### Andrew's Upside Down Turkey



*Brining is essential to creating a moist bird, and it just so happens that all kosher poultry is brined as per kosher law. Kosher turkeys are easy to find at most major grocers, Trader Joe's or Whole Foods Markets.*

#### Ingredients:

1 Kosher Turkey	Fresh Rosemary & Thyme
2 Onions	Olive Oil
4 Bay Leaves	Ground Sage
4 Celery Stalks	Black Pepper
2 Large Carrots	Low Sodium Chicken or Turkey Stock

#### Directions:

1. Rinse and dry the bird, and leave it at room temperature for 2.5 hours. I do this the night before, and leave the bird uncovered in the refrigerator overnight. This will result in crispier skin.
2. Pre-heat your Egg to 350 degrees. Prep the bird by rubbing the inside cavity with black pepper. Quarter an onion and stuff it inside the cavity with 4 bay leaves and a generous amount of fresh rosemary and thyme. Rub olive oil all over the outside of the turkey, and sprinkle it with black pepper and ground sage. Use butcher's twine to loosely tie the legs together. Tuck the wings under the shoulders so that no part of the turkey is sticking out.
3. Add low sodium chicken or turkey stock to your BGE roasting pan filling it half-way. Add one large onion cut in quarters, four celery stalks cut into thirds, and two large carrots also cut into thirds.
4. Place the roasting pan on the plate setter. Then place the BGE V-Rack inside the roasting pan. Place the turkey BREAST DOWN on the BGE V-Rack.
5. After two hours flip the bird over using your BGE Pit Mitts and cook for the remainder of time. Typically a 20 pound bird prepared in a large Egg at 350 degrees, will take three and a half hours.
6. Insert your BGE Instant Read Digital Thermometer in the thickest portion of the thigh, to test doneness. Once an internal temperature of 165 degrees is reached, your turkey is done. Baste the bird twice and loosely tent in foil for a minimum of 30 minutes.

*Note: Brined poultry has plenty of salt so I don't add any to the inside or outside of the bird and use low sodium stock. If you are going to make gravy from the pan drippings, keep in mind that if you've used smoking woods, they may impart a strong flavor which would in turn affect you pan drippings and gravy.*