



THANKSGIVING TURKEY GRILL GUIDE

CHOOSING A TURKEY

Wondering how many birds you can stuff in your grill? Depending on the grill size you have, we can tell how many grills you can fit. Plan for about 1 lb. per adult and 1/2 to 1 extra pound per adult for leftovers and big eaters.

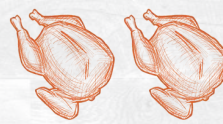
TIMBERLINE 850 FITS 4 TURKEYS



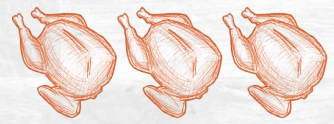
TIMBERLINE 1300 FITS 6 TURKEYS



PRO SERIES 22 FITS 2 TURKEYS



PRO SERIES 34 FITS 3 TURKEYS



8 PEOPLE
12-14 LBS

12 PEOPLE
18-20 LBS

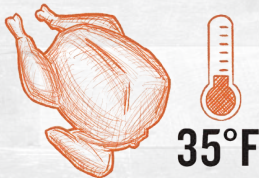
16 PEOPLE
24-28 LBS

20 PEOPLE
30-35 LBS

THAWING A TURKEY

Give your bird a breather and make sure it's ready to go on the big day. Follow this simple process and make sure your turkey warms up the right way with the recommended thawing times.

IN THE REFRIGERATOR (RECOMMENDED)



IN COLD WATER



REPLACE
WATER EVERY
30 MINUTES
TO KEEP IT
COLD

THAW TIMES

REFRIGERATOR

7 lbs.....1 day
8-12 lbs..... 2 days
12-16 lbs..... 3 days
16-20 lbs..... 4 days
20-24 lbs..... 5 days

COLD WATER

7 lbs..... 2-4 hours
8-12 lbs..... 4-6 hours
12-16 lbs..... 6-8 hours
16-20 lbs..... 8-10 hours
20-24 lbs..... 10-12 hours

NEVER USE A MICROWAVE OR WARM WATER TO THAW YOUR TURKEY!

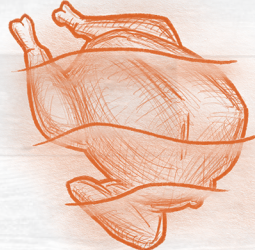
THE METHOD

Roast it, smoke, brine, rub, inject or spatchcock it. Whichever you chose, your turkey is going to be smokin.' Try one or try them all. It's okay, we'll show you how.
Turkey Recipes (available at Traegergrills.com/recipes)



TRADITIONAL

Featured recipe
TRADITIONAL THANKSGIVING TURKEY



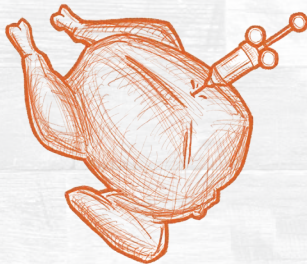
SMOKE

Featured recipe
ULTIMATE SMOKED TURKEY



BRINE

Featured recipe
BOURBON ORANGE BRINED SMOKED TURKEY



INJECTION

Featured recipe
BBQ CAJUN TURKEY



SPATCHCOCK

Featured recipe
SPATCHCOCK CITRUS HERB TURKEY



DRY RUB

Featured recipe
TRAEGER BRINED SMOKED TURKEY BREAST

PERFECT TEMPS

We've got the time for achieving that perfect temp for birds big and small. No matter the bird, make sure it's the word this Thanksgiving with our time/temp guide.



**COOK UNTIL INTERNAL
TEMPERATURE REACHES
165°F**

APPROXIMATE TIMES

UNSTUFFED 325°F

1-15 lbs..... 3 - 3.5 hours
15-20 lbs..... 3.5 - 4 hours
20+ lbs..... 4 - 4.5 hours

STUFFED 325°F

1-15 lbs..... 3.5 - 4 hours
15-20 lbs..... 4 - 4.5 hours
20+ lbs..... 4.5 - 5 hours

ALWAYS PLAN FOR AN EXTRA HOUR OF COOK TIME TO BE SAFE

*NOTE: THIS GUIDE FEATURES COOK TIMES FOR TRADITIONAL, ROASTED TURKEYS.
TIMES MAY VARY DUE TO METHOD. GO TO [TRAEGERGRILLS.COM/RECIPES](http://Traegergrills.com/recipes) FOR SPECIFIC DETAILS