



## BARBEQUE-ROASTED TURKEY (Original, Pepper Blend)

1. Remove neck and giblets (what an underused word that is: “giblets”; let’s all try to work that into a sentence three times today) from turkey; rinse inside and out, then pat dry (and don’t forget to remove the tea towel when you do – believe it, it’s been done, blech). Place sage springs, and CattleBoyz Gourmet Seasoning in the cavity and flip it over several times, so that the seasoning will cover the inside. Skewer neck skin to back. Using kitchen string, tie legs together and wings to body (ie. wrestle with the thing, and hope you win).
2. **\*\* Optional:** take an injection needle and inject about a cup of melted butter in as many locations as you can on the Turkey. Simply fill up the syringe, insert the needle so that you don’t go through to the inside on the breasts and legs, etc.
3. Pat dry again, making sure that it is dry. Mix chopped sage with Olive oil (about  $\frac{3}{4}$  cup), baste the turkey for the first couple hours or until it starts to change color. Then switch to a light coating of Cattleboyz Original BBQ Sauce every 45 minutes until done.
4. Heat 1 burner of a 2-burner barbecue or the 2 outside burners of a 3-burner barbecue to medium (if you have more than three burners – good for you – just make sure you’re keeping the outside of the barbecue warm and the middle of the barbecue cool). Place foil steel drip pan under unlit burner(s). This foil pan will fill the drippings which make delicious, smoky gravy. Insure that the heat from the rest of the barbecue is not too close to the drip pan otherwise your drippings will bubble, evaporate and possibly burn. Place turkey – breast side down – on greased grill over unlit burner(s), cover breasts with foil (very important – it keeps the breast meat from drying – white meat cooks faster than dark, so the foil slows the cooking). Close lid and cook, brushing every 45 minutes. Keep temperature between 250 and 300F for 3  $\frac{1}{2}$  to 4 hours or until meat thermometer (remote or otherwise) inserted in thigh registers 180F.
5. Remove the foil from the turkey breast after 2  $\frac{1}{2}$  hours of roasting.
6. Transfer to cutting board. Tent with foil (the whole bird this time) and let stand for at least 20 minutes before carving.