

Kamado Flattened Turkey (Spathcock Turkey)

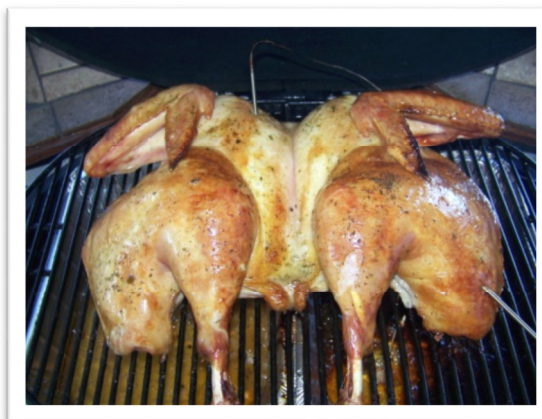
Flattened Turkey: A new twist on an old idea. Benefits of BBQing / smoking a flattened turkey include more consistent cooking time, even cooking of the meat, as well as have more surface area for your rubs and spices.

Kamado (Primo, Saffire, Egg, etc...) Set-Up

Prepare your charcoal kamado set-up ahead of time. Essentially, you are going for indirect heat with the ability to have a drip pan that is not touching the heat diffusers / heat deflectors (you don't want the turkey drippings to smoke and burn).

- Primo Set-Up: Heat deflectors, main grill with drip pan, extended (secondary) cooking racks (this holds turkey above drip pan).
- Saffire / Green Egg / Other: Heat deflector, something non-combustible on the heat diffuser to allow air gap (stones?), drip pan on heat deflector (with air gap), grill.

Ensure firebox is full of charcoal.



Turkey Preparation

1. Start with your flattened turkey (ask your local butcher to flatten it).
2. Wrap foil on the ends or they will get a little burned
3. Optional: Ice the breast so that it will cook evenly. Get a plastic ziplock bag with ice and lay it over the breast for 20 min. prior to cooking.
4. Spice as you normally would a chicken or turkey



On The Grill

Use a remote probe thermometer in the leg to monitor the cook. A 20 pound turkey should take around 2.5 - 3 hours at 325-375.

Happy Charcoaling!