Roast Turkey on the Big Green Egg

Brined Turkey, Trussed 1 ea (20-24 lbs)
Canola Oil As needed
Montreal Steak Seasoning As needed
Butter, soft 4 oz
Chicken Broth, for basting 1 qt

Preheat oven & roasting pan to 400 degrees.

Prepare the turkey for the oven
- Season the cavity with Montreal Steak Seasoning
- Fill the cavity with the stuffing
- Rub the turkey with oil
- Smear the soft butter all over the turkey
- Season the skin with Montreal Steak Seasoning

Place the turkey on the preheated rack & roasting pan.

Roast at 400 degrees for 30 minutes and then reduce the temperature to 325 degrees, continue to roast while basting the turkey every 30 minutes with the broth and pan drippings.

Roast the turkey for about 3 hours plus (to an internal temperature at the thigh is 165 degrees).

Remove the turkey from the oven when the internal temperature is met and remove the turkey from the roasting pan. Reserve the cooking liquid in the bottom of the pan for the gravy.

Allow the turkey to rest at least 45 minutes plus before carving.

Remove the stuffing from the cavity and check the internal temperature assuring that it is at least 165 degrees. If not place the stuffing in a buttered casserole and bake at 350 degrees until the internal temp of 165 degrees is met.
Brine for Turkey

**Water** 2 quarts
Lemons, halved 5 ea
**Honey** ¼ cup
Brown Sugar 8 oz (1 cup)
Kosher Salt 8 oz (1 cup)
Carrot, sliced 1 ea
Celery, sliced 2 ribs
**Onion, diced** 1 ea
**Garlic, Sliced** 4 cloves
Chili Pepper split in quarters 1 ea
Bay leaves 12 ea
**Black pepper corns, crushed** 3 tbsp
**Italian Parsley** 1 bunch (4 oz)
Thyme, fresh 1 bunch (1 oz)
**Garlic, cut in half (equator)** 1 head
**Iced Water** 3 quarts

**Method of Preparation**

Pour water in a 3-4 qt saucepan and add all ingredients except for the iced water.
Bring to a boil and simmer for 3 minutes.
Remove from heat and allow to cool for one hour
Pour into a container large enough to hold the liquid & the 20# turkey
Blend in the iced water
Add the turkey and marinate for 24 hours under refrigeration
Remove the turkey from the brine and pat dry with paper towels.

**Preparing the Turkey for Brining**

Remove the refrigerated turkey from its plastic covering (if using a frozen turkey it must be thoroughly thawed).
Place the turkey in a clean and sanitized sink and prep the bird.
- Remove the bag of giblets and turkey neck
- Rinse the turkey thoroughly with cold water
Remove the kidneys and rinse out the cavity thoroughly with cold water
Place the turkey in a clean & sanitized plastic container (large enough to hold the turkey & brine). Pour the chilled brine over the turkey completely covering. Cover with a lid and refrigerate for 24 hours.
The Green Egg Roasted Prime Rib
(COOKING TIME WILL VARY—DUE TO THE SIZE OF THE ROAST 2-4 HOURS)

Big Green Egg Set-up
Indirect Heat Set-up
Preheat to 450°F

Prime Rib 1ea. (7 Bone) -- 60°F — about 2 plus hours at Room Temperature
Maldon Salt  As Needed
Black Pepper (Fresh Ground)  As Needed
Green Egg Coffee Rub  As Needed
Oil-sunflower or Canola  As Needed

Preheat the Big Green Egg to 450°F Indirect Heat. — Set a drip under the rack that the roast will sit on— to catch the excess fat.

Pat the excess moisture from the roast with a paper towel
Then brush the roast with the oil
Season the Prime Rib with the rub-salt-pepper
Place on the rack fat side down
Sear the roast at the 450°F for 20 to 25 minutes— then turn the roast to fat side up— Lower The Big Egg temperature to 325°F -- for a guild line-- estimate approximately 12 minutes per pound— I recommend to start taking internal temperatures about 1 hour prior to the scheduled completion time. A high-quality instant read thermometer is extremely important—to take the roast’s internal temperature.
Roast the Prime Rib to an internal temperature of 120°F—I check the roast in thickest section of the roast and the also the less thick section. Remove from The Big Green when the 120°F temperature is reached. Place on a clean tray and lightly cover with foil.

Allow the roast to rest 20-30 minutes—Slicing too early will cause the roast significant loss of juices. During this resting period carry over-cooking will occur—the temperature will rise 5-7 degrees (125-127°F)

The roast is now ready for service