



## **How to Rotisserie Cook a Turkey**

Brine and season turkey as you normally would.

Place on your rotisserie rod and secure firmly with the prongs provided with your grill. It is always good to secure the legs with butchers twine to keep them secure.

Place on your grill and baste with butter every 20 min after the first hour.

You can baste with a variety of marinades or sauces. Just be careful to use basting sauces low in sugar as they tend to burn. Butter adds flavor and enhances browning.

Cook to an internal of 165 and let rest for 20 min until the spit rod cools. Then remove the hardware and carve and enjoy.