**Recipe for Grilling a Turkey**

If you have a covered grill and it's warmer than 30 degrees outside, give grilling a try. Use the indirect heating method as indicated in your grill's manual. Keep the lid on and frequently check the temperature inside the grill with an oven thermometer; it should be around 350 degrees. If the temperature is too hot, the turkey will dry out. Use a disposable drip pan to catch any juices. Feel free to add mesquite chips or fruit wood to add a smoky taste to the meat. The grill cooks faster than the oven, and the turkey will be done before you know it, so check the bird with a meat thermometer. (See recipe for herb roasted turkey breast.) Grilling time is about 15 minutes per pound, 45 minutes for a 3-lb. rolled breast. Allow time to rest (the turkey, not you) before slicing.

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