

Whole Turkey Size Guide



Weber Charcoal Kettle

All 57cm Kettles 6kg to 7kg

Weber Qs

Baby Q100/1000	Turkey Roll Only
Baby Q120/1200	3kg
Q200/2000	3kg
Q220/2200	4kg
Family Q305/3100	4.5kg
Family Q320/3200	6kg

Weber Spirit Gas Barbecues

Spirit 2 Burner BBQs 4kg to 5kg

Spirit 3 Burner BBQs 5kg to 6kg

Weber Genesis Gas Barbecues

All Genesis 6kg to 7kg

Weber Summit Gas Barbecues

All Summit 6kg to 7kg

Here is a guide to estimating the approximate cooking time for Christmas Turkey. We recommend that you cook the turkey for 20 minutes per kilo, plus an additional 20 minutes. For example, a 5kg turkey will take roughly 120 minutes to cook through (20 minutes x 5 kg + 20 minutes = 120 minutes). Once the turkey is cooked, allow it to rest for 10 minutes before carving. It is important to remember that these cooking times are intended as a guide only. The actual cooking time can vary depending on ambient temperature, wind and the temperature of the turkey when you start cooking. We always recommend that you use a meat thermometer to confirm that your turkey is cooked to 74°C (internal meat temperature). We've found that the best position for testing internal temperature is in the front of the breast, as shown above.



Turkey tip - Turkeys cooked without stuffing are less likely to dry out. This is because the juices in the cavity steam up through the breast while cooking. If you like stuffing, cook it in a foil pan beside the turkey.



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