

## Grapevine Smoked Turkey

Serves 12

### Ingredients

- Kettle style grill
- 5 lbs. charcoal
- aluminum pan (for drippings)
- 8 4" pieces of grape vine (soaked in water 20-30 minutes before use)
- 18 lb. turkey
- 3 cloves garlic, minced
- 1/2 c. fresh lime juice
- 1/4 C. soy sauce
- 2 T. Worcestershire sauce
- 1/3 c, olive oil
- salt and pepper to taste

### Preparation

1. Mix garlic, lime juice, Worcestershire, oil, salt and pepper together and marinate turkey for 24-48 hours.
2. When coals are ready, (30 minutes) or until coals are all white, push coals equally to either side of barbeque and place aluminum pan for drippings in center.
3. Place vine cuttings on coals and quickly put grill on top and place turkey on grill.
4. Put lid on with vent open full and cook for 2 1/2 hours without looking or lifting lid. Coals should be finished and so will the bird. It will be done and will be cooked dark brown and crispy on the outside and moist, sweet and juicy on the inside.

