**Bob’s Grilled Turkey (can be roasted)**

(Provided by Evelyn Dabelko Cruze)

**Ingredients:**

Turkey

Seasonings of choice

**Directions:**

1. Prep your turkey as you would do normally. If you are using stuffing, now is the time to fill the bird.
2. With a large injector (ours is from the feed store), use 2-3 cups \*\* white wine\*\* and inject just under the skin. Before removing needle of injector, press down into the turkey so wine won’t flow out when you remove the injector.
3. Roast as long as the time listed on your bird. If grilling on gas grill you will need longer time so check to 162 degrees F internal temperature to consider done.
4. Be sure to use foil beneath the turkey to keep the wine from flaring up. If grilling be sure to keep a close eye for this very thing. The alcohol will be absorbed by the cooking.

This will make the juiciest, moist, and tender turkey ever!

\*\* REMEMBER to always cook with wine you would drink rather than any less expensive you wouldn’t!! \*\*