**Smoking a turkey on a Webber** by Mike Dau in Bristol, TN

The only way to prepare a Thanksgiving turkey is to cook it over indirect heat on a Webber

Prepare the Turkey by first applying butter, one stick spread evenly under the skin of the turkey and a second stick spread evenly over the turkey. The butter on the skin will make your spices stick to the turkey. Apply and rub in the following seasonings; Lowry's seasoning salt, garlic powder, pepper, lemon.  Is this a fresh lemon?, any other spices? Is this bird stuffed or no, and if so with what?

Set up the grille by placing a drip pan in the center of the charcoal grate and two charcoal baskets on each side of the cooker. Place 25 charcoal briquettes in each basket, light, and let them warm until they are white hot. Place the Turkey on the grille, drum sticks down.

After the turkey has been on the grill for about 45 minutes add 7 to 10 coals to each basket, and every hour after until the cooking process is complete. A 15lb unstuffed turkey should take about 4.5 hours. It it is cold outside, it will take longer to cook. The grill temperature should be about 350 degrees, and remain constant from beginning to end.

The most important part of the process is to enjoy ice cold Sierra Nevada beer during the process.