

# Smoked Turkey

## Ingredients

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- 12 lb Turkey
- 8 T Unsalted Butter (softened)
- 1 Lemon (cut into chunks)
- 1 Orange (cut into chunks)
- 1 Onion (cut into chunks)
- 1 Celery Stalk (cut into chunks)
- 1 Carrot (cut into chunks)
- 10 Thyme Sprigs
- 3 Rosemary Sprigs (cut into thirds)
- 12 Parsley Sprigs
- 0 ds Salt
- 0 ds Ground Black Pepper
- 0 ds Garlic Powder
- 1 Garlic Bulb
- 1/2 c Apple Juice

## Instructions

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- 1.Brine the turkey the night before using turkey brine recipe. Mix the butter, 6 sprigs of chopped parsley, half of the garlic bulb chopped and dash of salt, pepper and garlic powder. Once it is all incorporated place in the fridge. When ready to smoke take the turkey and butter out of the fridge and set aside.
- 2.Line the water pan with foil and add apple juice and 1 cup of water. Open the vent and drop a probe thermometer through the vent. Place a disposable aluminum pan on the bottom rack of the smoker. Set the smoker to 225°F and preheat for 1 hour.
- 3.Meanwhile, take the turkey out of the brine and rinse. Pat dry with paper towels on the inside and out. Separate the turkey skin from the meat. Rub the entire butter mixture under the skin of the

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bird concentrating on the breast and legs.

4. Stuff the inside of the turkey cavity with lemon, orange, onion, celery, carrot, thyme, rosemary, 6 parsley sprigs, and the other half of the garlic bulb with cloves peeled and smashed. Tie up the legs together very tight to keep the vegetables in.

5. Pour the olive oil all over the turkey, front and back. Season the front and back of the turkey with salt, pepper, and garlic powder. Place turkey on rack and tuck the wings in.

6. Once the smoker is preheated, add the turkey right above the drip tray. Insert the probe in the thickest part of the thigh. Close the door and add wood chips to the smoker.

7. Check the smoke on the smoker every hour to see

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if a refill is needed. The turkey will smoke for 45 minutes per pound. You may baste the turkey with apple cider after 4 hours. Cook until the internal temperature is 165 degrees.

8. Take the turkey out of the smoker and allow it to rest for 30 minutes before carving. Save the drippings for gravy.