

SMOKED TURKEY

Dry Brine for Turkey

2 tablespoons each of brown sugar, olive oil, kosher salt

1 tablespoon each of garlic powder, onion powder,

2 teaspoons dried ground mustard

1 teaspoon each of dried powder or flakes of the following:

rubbed sage, paprika, parsley, thyme, coarse ground black pepper, rosemary

Combine the dry brine ingredients and stir in a medium-sized bowl. Put one quarter of the mixture under the skin of the turkey, another quarter in the cavity of the turkey and the rest on the exterior of the skin. Place the turkey on a baking rack in a shallow pan and keep in the refrigerator for 24 to 48 hours before cooking. Remove turkey from refrigerator about an hour before placing in the smoker.

For Turkey cavity: Immediately before cooking add the following to the cavity:

2 tablespoons apple juice, 1 chopped green onion, 4 sprigs thyme, 4 sprigs sage

Place in smoker and cook at 225 F for the first 30 minutes, raise temperature to 250 F for approximately 4 to 5 hours. Monitor the internal temperature of the breast or thighs. The turkey will be done when the breast reaches 165 F. It is likely that the thighs will be around 170 F by that time. If the temperature plateaus (stalls) around the 150 to 155 area, then raise the smoker temperature to around 270F to finish.