



TRAEGER SMOKED TURKEY

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	60 MINS	3 HOURS	6-8	APPLE

INGREDIENTS

- 1 (18-20 POUND) TURKEY
- APPLE JUICE
- 1/2 POUND SOFTENED BUTTER
- 1 TRAEGER TURKEY BRINE KIT
- 1/2 CUP TRAEGER PORK AND POULTRY RUB

PREPARATION

Brine the turkey according to the package directions substituting 1/2 the water amount for apple juice the day before you cook.

Remove the turkey from the brine in the morning, rinse and pat dry. Season the inside cavity with Traeger Pork & Poultry rub.

To prep the turkey, separate the skin from the breast creating a pocket to stuff the softened butter in. Coat the entire breast with 1/4 inch layer of butter.

Transfer turkey to the fridge and let chill for at least 1 hour.

Remove from the fridge and truss the legs and tuck the wing tips back around the bird.

Set the Traeger grill to 225 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill) and preheat for 10-15 minutes.

Put the turkey in a roasting pan and place directly on the grill grate. Cook until the internal temperature reaches 100-110 degrees F.

Increase the grill temperature to 350 degrees F and continue to cook until turkey reaches 160 degrees F when an instant-read thermometer is inserted into the thickest part of the breast.

Remove the bird from the grill and let rest for at least 15 minutes or until it reaches 165 degrees F before carving. Enjoy!