



everdure
by heston blumenthal

Smoked turkey drumstick.

For the brine

- 160g salt
- 2 turkey drumsticks

For the turkey glaze

- 20g tamari
- 20g honey
- 7g liquid smoke
- maple smoking chips

Method

Place the salt along with 2 litres of water in a pan and heat until the salt dissolves. Remove from the heat and set aside. Allow the brine to cool completely, then submerge the drumsticks in the brine and place in the fridge for 14 hours. Remove and rinse under cold water for 1 hour. Drain and pat dry.

To make the glaze, combine the ingredients in a small pan and place on the BBQ until it simmers and the honey has dissolved. Place on the side of the BBQ with a pastry brush.

To cook the drumsticks, heat the grill (Furnace or Force) using one burner on the medium setting. Sear the drumsticks on all sides for a couple of minutes, then place on the opposite side of the grill where there is no direct heat. Close the lid so the temperature inside the BBQ reaches 80°. Every 10-20 minutes, turn the drumsticks and baste with the glaze. Do so for 3-4 hours until the leg becomes tender and the core temperature reads 68°C on a probe thermometer.

Once at temperature, move the turkey to the cool side of the grill and increase the heat to high. Add smoking chips to a smoking box (or wrap the chips in aluminium foil and poke several holes) and place on the heat. Once the chips are smoking, close the lid and bring the interior temperature of the BBQ to 200°C.

Lower the temperature and leave the leg to smoke for 5 minutes (ensuring the chips are producing smoke). Remove and rest for 10 minutes before carving - using the juices to moisten the slices.