

Smoked Brined Turkey Recipe



Achieve a perfectly juicy and flavorful turkey with this smoked brined turkey recipe. By combining brining, low-temperature smoking, and higher-temperature roasting, you'll create a delicious centerpiece for any meal.

Ingredients:

- **1 whole turkey (12 pounds)**, thawed
- **Brine solution** (your preferred recipe)
- **Wood pellets or chips** (hickory, mesquite, apple, or cherry recommended)

Equipment:

- **Smoker** (e.g., Traeger smoker)

- **Meat thermometer**
 - **Basting brush** (optional)
 - **Spritzing liquid** (apple juice or melted butter, optional)
-

Instructions:

1. Brine the Turkey:

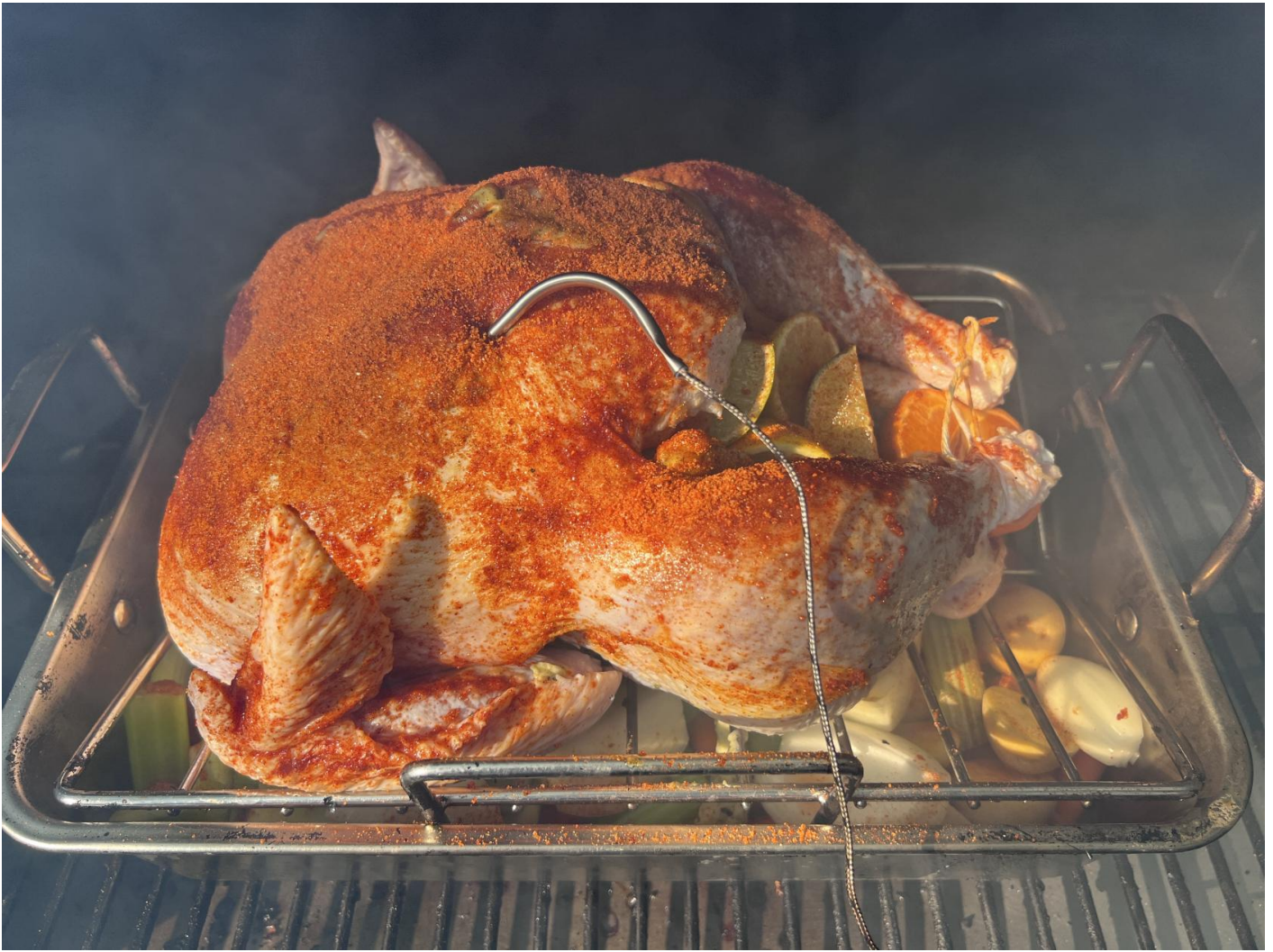
- **Submerge the Turkey:** Place the turkey in your brine solution, ensuring it is fully covered.
- **Refrigerate:** Let it brine until 3 PM or for the duration specified in your brine recipe.
- **Rinse and Dry:** After brining, rinse the turkey thoroughly under cold water and pat dry with paper towels.

2. Prepare the Smoker:

- **Initial Temperature:** Preheat your smoker to **180°F - 225°F** for the initial smoking phase.
- **Load Wood Pellets/Chips:** Choose flavorful wood like hickory, mesquite, apple, or cherry for a stronger smoke flavor.

3. Smoke at Low Temperature:

- **Place the Turkey:** Position the turkey on the smoker grate, breast side up.
- **Smoke for Flavor:** Smoke the turkey at **180°F - 225°F** for **2 to 3 hours** to maximize smoke absorption.
- **Avoid Opening the Smoker:** Keep the lid closed to maintain consistent temperature and smoke levels.



4. Increase Temperature to Finish Cooking:

- **Raise the Heat:** After the initial smoking, increase the smoker temperature to **300°F**.
- **Continue Cooking:** Cook until the turkey reaches an internal temperature of **165°F** (74°C).
- **Estimated Time:** This will take an additional **2 to 3 hours**, but always rely on internal temperature rather than time.

5. Monitor Internal Temperature:

- **Use a Meat Thermometer:** Insert it into the thickest part of the breast and innermost part of the thigh without touching bone.
- **Check Regularly:** Begin checking after the first hour at 300°F to gauge progress.
- **Ensure Safety:** The turkey is safely cooked when both the breast and thigh reach **165°F**.

6. Optional Basting or Spritzing:

- **Add Moisture and Flavor:** Every hour, optionally baste the turkey with melted butter or spritz with apple juice.
- **Maintain Smoker Temp:** Be quick to prevent significant heat loss when opening the smoker.

7. Rest the Turkey:

- **Remove from Smoker:** Once the target internal temperature is reached, carefully take the turkey out.
- **Let It Rest:** Allow the turkey to rest for **20-30 minutes**. This helps the juices redistribute for a juicier result.

8. Carve and Serve:

- **Prepare for Serving:** Move the turkey to a carving board.
- **Carve:** Slice the turkey as desired.

- **Enjoy:** Serve to your guests and enjoy your flavorful, juicy turkey!





Additional Tips:

- **Wood Selection Matters:** Stronger woods like hickory and mesquite impart a bolder flavor, while fruit woods like apple and cherry offer a milder taste.
- **Enhance Smoke Exposure:** Consider using a smoke tube or additional smoke generator for extra smoke, especially useful when cooking at higher temperatures.
- **Consistent Temperature:** Avoid frequent opening of the smoker to keep temperature and smoke levels steady.
- **Spatchcocking Option:** For more even cooking and increased smoke absorption, spatchcock the turkey by removing the backbone and flattening it.

Revision #4

Created 5 October 2024 17:55:28 by Chris Deome

Updated 6 October 2024 03:52:23 by Chris Deome