

Smoked Spatchcock Turkey Recipe with Overnight Brine

Title: Smoked Spatchcock Turkey Recipe with Overnight Brine

Category: Thanksgiving / Smoked Recipes

Tags: Turkey, Spatchcock, Smoker, Thanksgiving, Brine

Overview

This recipe uses an overnight brine for maximum flavor and moisture, followed by smoking at a low temperature and finishing with a high-temperature roast for tender meat and crispy skin.

Ingredients

Brine (Optional):

You can use a high-quality store-bought brine mix for convenience or try this homemade recipe for a rich, aromatic flavor:

Homemade Brine Recipe:

- 1 gallon water
- 1 cup kosher salt
- 1/2 cup brown sugar
- 2 tablespoons whole black peppercorns
- 2 bay leaves
- 1 tablespoon dried thyme
- 1 tablespoon dried rosemary
- 4 garlic cloves, smashed
- 1 orange, sliced

(Follow the instructions to dissolve the salt and sugar in water, then chill before use.)

Turkey & Prep:

- 1 whole turkey (small, about 10-12 lbs)
- Kosher salt and black pepper
- Olive oil or melted butter (for skin)

Herb Pan for Smoking:

- 3–4 sprigs fresh thyme
- 2–3 sprigs fresh rosemary
- 2 teaspoons oregano
- 4–5 fresh sage leaves
- 1 cup chicken or turkey broth (optional)

Spritz Mixture:

(See the [Turkey Spritz Mixture](#) recipe for details)

Gravy:

(See the [Smoked Turkey Gravy](#) recipe for details)

Equipment

- Traeger Pro 780 or similar smoker
 - Poultry shears (for spatchcocking)
 - Probe thermometer (Traeger probe for the thigh)
 - Spritz bottle
 - Pan for herbs and drippings
 - Pot of water for added moisture in the smoker
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Instructions

1. Prepare the Brine:

- Combine all brine ingredients in a large stockpot. Stir until salt and sugar are dissolved.
- Submerge the turkey in the brine and refrigerate overnight (8–12 hours).

2. Post-Brine Prep:

- Remove the turkey from the brine. Rinse thoroughly with cold water and pat dry.
- Let the turkey air dry in the refrigerator for 1–2 hours to promote crispy skin.

3. Spatchcock the Turkey:

- Use poultry shears to remove the backbone.
- Press down firmly on the breastbone to flatten the bird.
- Season with kosher salt, black pepper, and olive oil or melted butter.

4. Set Up the Smoker:

- Preheat the smoker to **165°F**.

- Place a pot of water and a pan with herbs (thyme, rosemary, oregano, sage) under the grill grates.

5. Smoke the Turkey:

- Smoke the spatchcocked turkey at **165°F** for 3 hours. Spritz every 45 minutes with the broth, butter, and herb mixture.

6. Roast to Finish:

- Increase the smoker temperature to **375°F**.
- Monitor the turkey using the Traeger probe in the thigh and a handheld probe thermometer for the breast.
- Cook until the thigh reaches **175°F** and the breast reaches **160°F**.

7. Rest and Serve:

- Remove the turkey from the smoker and let it rest, loosely tented with foil, for 20-30 minutes.
- Carve and serve with smoked gravy.

Photography Milestones

1. **Preparing the Brine:** Capture the brine ingredients and mixture.
2. **Turkey in the Brine:** Photograph the turkey fully submerged.
3. **Post-Brine Rinse:** Snap a shot of the rinsed and dried turkey.
4. **Cutting the Backbone:** Show the action of removing the backbone.
5. **Flattened Turkey:** Photograph the fully spatchcocked, seasoned bird.
6. **Pre-Smoker Setup:** Document the turkey on the smoker rack with herbs below.
7. **Mid-Cook Check:** Capture the turkey's progress in the smoker.
8. **Temperature Check:** Photograph the thermometer readings.
9. **Resting:** Show the turkey resting under foil.
10. **Carved and Plated:** Photograph the finished meal for presentation.

Tips

- **Skin Crisping:** Pat the skin dry before roasting.
- **Flavor Boost:** Add citrus slices or onions to the herb pan for extra aroma.
- **Resting Time:** Allow a full 30 minutes for best results.

Timeline

1. **Day Before:** Prepare and brine the turkey overnight.
2. **Morning Of:** Spatchcock and season the turkey.

3. **Smoking:** Smoke at 165°F, spritzing every 45 minutes.
 4. **Roasting:** Increase to 375°F and monitor temps closely.
 5. **Resting:** Allow 20–30 minutes before carving.
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Related Recipes

- [Turkey Spritz Mixture](#)
 - [Smoked Turkey Gravy](#)
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Let me know if you'd like anything else added or edited!

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