

Smoked Turkey

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Brine Ingredients

6 quarts chicken stock
1 turkey
4 oranges, quartered
2 pounds salt
1 gallon honey
8 table spoons pepper
2 bottles chardonnay
Sage
rosemary
other herbs

Stuffing Ingredients

3 yellow onions, quartered
2 heads garlic, peeled
Sage
rosemary
other herbs

Brine Directions

Add the (chicken stock, salt, honey, pepper, herbs) to a pot and bring to a boil, remove from heat and let cool.

Place everything in a large picnic cooler.

Place weights on the turkey to keep it submerged.

Add ice until the cooler is full.

Let stand for 4 - 7 days.

Smoke Directions

Remove the turkey from the brine.

Stuff with turkey with (onions, garlic, sage, rosemary, other herbs).

Smoke at 225 degrees for 20 - 25 minutes per pound.

Remove the turkey from the smoker and wrap it in aluminum foil.

Put the turkey back in the smoker and finish for another 10 minutes per pound.

You want the breast meat to hit 165 degrees and the thigh meat to hit 180 degrees.