



## *American Barbecue Systems Turkey Recipe*

### "Brine your Bird"

- We recommend using William Sonoma Turkey Brine - apple & spices.
- Brine your Turkey according to the directions. Don't forget you need apple juice for this recipe. We usually brine it for 24-36 hours. Put it inside a trash bag lined 5 gallon bucket and refrigerate.

### "Butter Rub"

- 2 sticks of Butter - room temperature
- 3 tsp. of Meat Mitch BBQ seasoning or Lawry's Poultry Seasoning
- 4 T of KNORR garlic Herb Sauce Mix
- 3 tsp. of minced garlic
- Salt and Pepper

Mix all ingredients in a bowl. Set aside.



## "Turkey Cavity Moisture Pack"

- 2 white/yellow/sweet Onions
- 2 lemons
- 2 oranges
- 2 apples
- Minced garlic - tablespoon
- Olive oil. - 1/4 cup
- Sage - 2 tablespoons
- Thyme - 2 tablespoons
- Rosemary - 2 tablespoons

Cut fruit and onions in small cubes, less than 3/4" squares. Combine and mix all ingredients in a large bowl. Set aside.

## Prepare the Turkey:

Take the turkey out of the brine. Dry thoroughly with paper towels. Place the Turkey in a large aluminum pan. You will smoke the turkey in this pan. Break the bond between the breast and the skin by sliding your hand/fingers between them. Rub a generous amount of your Butter Rub in between the skin and breast. Use the rest of the Butter Rub on the outside of the turkey. Stuff the inside of the Turkey Cavity with the Fruit/Onion mix as tight as possible. Tie the legs together to keep everything inside the cavity. Season the outside the turkey with Meet Mitch Barbecue rub or Lawry's Poultry rub.



## Last Step: Inject your Bird

- Mix up a small batch of Butcher's Bird Booster.
- Inject the breast and thighs.

You are ready to go!

## Smoke Time:

Cooking time varies due to turkey size and your particular smoker. We always recommend an American Barbecue Systems Smoker. Smoke on the Best: [www.americanbarbecuesystems.com](http://www.americanbarbecuesystems.com). If you use a stick burner, use lump coal with a small amount of Pecan or Cherry wood. Turkey really sucks up the smoke, so use sparingly. If you use a pellet smoker, use Pecan or Cherry pellets. We usually cook/smoke at 250-275 degrees until the thickest part of the turkey breast is 155-160 degrees. Pull Turkey out of smoker and let rest for at least 10 minutes. Do not tent or cover. If you do, it will continue cooking and it will dry out. Discard the Moisture pack of fruit and onions. Unfortunately, the juice is not recommended to make gravy. It has too much citrus flavor for gravy, but makes the turkey taste incredible.

***Enjoy the best smoked turkey you have ever had!***

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