



## **PERFECT SMOKED TURKEY**

### **INGREDIENTS**

1 (12-16 LB) FRESH OR FROZEN TURKEY, THAWED, ALL GIBLETS REMOVED  
3 GAL WATER  
1 CUP RUB (TRAEGER RUB RECOMMENDED)  
1 CUP SUGAR  
1 1/2 TBSP GARLIC, MINCED  
1/2 CUP WORCESTERSHIRE SAUCE  
2 TBSP CANOLA OIL

### **EQUIPMENT**

Traeger Grill  
Non-metal bucket  
Mixing Spoon  
Aluminum Roasting pan  
Carving tools

## **RECIPE**

1. Ensure the turkey is fully thawed and remove any giblets.
2. Pour 3 gallons of water in a 5-gallon non-metal bucket. Add Traeger rub and mix until completely dissolved. Next add garlic, sugar, and Worcestershire sauce.
3. Place the turkey, breast side down, into the bucket with the brine. Make sure the turkey is completely submerged. Cover bucket and place in refrigerator overnight.
4. Remove turkey from brine and pat dry. Rub canola oil over entire outside of turkey and place breast side up into disposable aluminum roasting pan.
5. Set temperature to 180°F and preheat, lid closed for 15 minutes.
6. Place the turkey on the grill and smoke for 2 1/2 to 3 hours.
7. Increase grill temperature to 350°F and cook for 3-1/2 to 4 hours, or until the internal temperature reaches 165°F in the thickest part of the breast.
8. Remove from grill and allow to rest for 15 minutes before carving. Enjoy!

*\*Cook times will vary depending on set and ambient temperatures*