

# Perfect Turkey on the Outdoor Cooker

## Ingredients:

- 1 Thawed turkey (cavity emptied)
- 1 Turkey rub/seasoning of choice
- 8 Cups liquid of choice - white wine or chicken broth or apple juice or water
- 1 Cup Apple Wood Chips (soaked for 30 minutes)
- 4 Chunks of Pecan or Hickory Wood
- Brine (optional but amazing!)

## Tools and tips for better results:

1. Use a Flame Boss or Egg Genius controller – Take full advantage of consistent, controlled temperature while monitoring meat temp without having to open your cooker to check progress. (If you're lookin' you're not cookin')
2. Brine your Bird
  - The process of brining ensures juicy results. Pre-made brines are available or you can make your own. Be sure there is enough cold water in your brining bag, bucket, or cooler so the entire turkey is submerged in the solution. Make sure the turkey is breast side down.
  - Refrigerate turkey in brine 18-36 hours-or at least 1/2 hour per pound. Remove, rinse, and pat dry. Turkey can sit in refrigerator for up to 24 hours after the brining process to air-dry. (Crispier skin)
  - Remove from refrigerator 2-3 hours prior to cook. Add rub or seasoning on top of skin and under the skin. Insert meat temperature probe into the middle and thickest section of the breast meat.
3. Allow 16-18 minutes per pound cook time plus 1 + hours to rest.

## Setting up the Smoker and cooking the turkey:

- Fill your firebox with natural lump charcoal.
  - Start your fire, and get temperature to 350 degrees.
  - Add wood chunks, and apple chips to the coals.
  - Set up for indirect cooking with ceramic diverter.
  - Add drip pan with 8 cups of "liquid of choice".
  - Place drip pan under grill grate.
  - Shut the lid and allow the Smoker temp to come back up to 300 degrees.
  - Set up Flame Boss or Egg Genius according to instructions. Set Pit temp for 325.
  - Place turkey breast-side up on the grill grate over the drip pan. Is meat probe in place?
  - Close the lid and maintain temp at 325 degrees.
  - Remove turkey at 158 degrees then loosely tent with aluminum foil to rest.
- \*The turkey will continue to cook after it is removed from the Smoker. By removing it at 158 degrees and tenting in foil, the temperature will carry over to the 165 degree mark – USDA recommended (can confirm with digital meat thermometer).

