

Barbecue Turkey Recipe

Note: If you purchased a kosher turkey or one that has been brined or injected, skip the brining procedure.

You'll need a container to brine the turkey in. Food grade buckets work great. They can be found at [Lowes](#) for a good price. Make sure you get a lid. Restaurants and bakeries receive food in buckets. You may be able to get a bucket for free just by asking. Wash the bucket out thoroughly before use.

Never use a bucket that contained some kind of chemical; paint, cleaners, etc...

Because of food safety concerns, I don't advise stuffing your turkey. Cook the stuffing in a separate dish.

Cook the turkey in your smoker at 300°F-325°F. Use apple, cherry or maple wood. If your smoker has a water pan, leave it in place but do not put any liquid in it.

- 1 fresh turkey that has not been injected, brined or salted
 - 1 [turkey brine recipe](#)
1. Make the [brine recipe](#). Cool the brine completely.
 2. Remove the neck and giblets from the turkey. Place the turkey in a pot, food grade bucket or small ice chest that's large enough to hold the turkey and the brine, but small enough to fit in your refrigerator. You may have to remove some shelves to make your container fit.
 3. Pour the brine into the container. Make sure the turkey is completely submerged. If you're using a bucket you can put a plate on top on the turkey to keep it submerged. (If the turkey is not completely submerged, you can brine it for 6-12 hours and then turn it over and brine for another 6-12 hours). Cover the container and brine the turkey for 12-24 hours.
 4. Light your smoker and bring the temperature to 300°F-325°F. Meanwhile, remove the turkey from the brine and rinse thoroughly with cold water. Dry completely. Position your turkey breast side down on a cutting board. Tuck the wings. This keeps them from burning and stabilizes the bird. See the instructions below.



Point the wing tip forward



Lift the wing tip up



Push the wing tip over and behind the shoulder



This is what it looks like when you're done

joint

Next...

1. Add your wood. (Use wood chunks or chips for half of the cooking time.) Place the turkey on your barbecue.
2. Cook for 18-20 minutes per pound at 300°F-325°F, until the internal temperature reaches 165°F. Use an instant read thermometer to take the temperature at the thickest part of the breast and the thickest part of the thigh.
3. When your barbecue turkey is done, remove it from the smoker and tent with foil. Let rest for 15-20 minutes. Carve and serve.



Sliced Barbecue Turkey