

YIELD

Sarah's
Wholesome Turkey





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What's the dish?

Pecan Smoked Turkey

Why is it important to me?

The intoxicating smell of cooked meat always brings back memories of my childhood. Living, laughing, and loving every moment surrounded by my family.

My family loved cooking smoked meats so naturally, I started smoking a turkey for the holidays to continue that tradition. Choosing a different type of wood pellet can add a fresh new flavour that is unique and delicious.

Ingredients:

- 2 (12-16 lbs.) fresh or frozen turkey, thawed, giblets removed
- 3 ½ cup Traeger Rub
- 5 tbs minced garlic
- 3 ½ cup sugar
- 1 ⅔ cups of Worcestershire sauce
- 6 ⅔ tbs canola oil

Directions

1. Ensure the turkey is fully thawed and remove any giblets. Pour 3 gallons of water in a 5-gallon non-metal bucket.
2. Add Traeger rub, garlic, sugar, and Worcestershire sauce and mix until sugars are completely submerged.
3. Place the turkey, breast side down, into the bucket with the brine. Make sure the turkey is completely submerged.

4. Cover bucket and place in refrigerator overnight.
5. 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.
6. When ready to cook, set temperature of smoker to 225F and preheat, lid closed for 15 minutes. For optimal flavour, use Super Smoke option on smoker.
7. Place the turkey on the grill and smoke for 2 ½ to 3 hours.
8. Increase grill temperature to 350F and cook for 3 ½ to 4 hours, or until the internal temperature reaches 165F in the thickest part of the breast.
9. Remove from grill and allow to rest for 30 minutes before carving. Enjoy!



Have a
flavourful
Holiday!

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