



THANKSGIVING BBQ TURKEY

EFFORT
2/5

PREP TIME
30 MINS

COOK TIME
4 HRS

HARDWOOD
TURKEY BLEND

INGREDIENTS

- 1 (18-20 LB) WHOLE TURKEY
- 1 TRAEGER ORANGE BRINE AND TURKEY RUB KIT
- 1 1/2 CUP TEXAS SPICY BBQ SAUCE, DIVIDED
- 1/2 CUP BUTTER, ROOM TEMPERATURE

PREPARATION

The day before you plan to cook the turkey, brine it according to the directions on the Traeger Orange Brine and Turkey Rub Kit.

The morning of your cook, remove the turkey from the brine, rinse, and pat dry. Discard the brine.

In a small bowl, combine the butter and 1/2 cup Traeger Texas Spicy BBQ sauce.

Using your hands, gently separate the turkey skin from the breasts and legs, making sure to keep the skin intact.

Spread the BBQ butter mixture underneath the skin in an even layer. Season the exterior of the turkey liberally with the Turkey Rub from the Traeger Orange Brine and Turkey Rub Kit.

When ready to cook, set the Traeger temperature to 400°F and preheat with the lid closed for 15 minutes.

Insert the probe into the thickest part of a turkey breast. Place the turkey directly on the grill grates, close the lid, and roast for 30 minutes.

Reduce the Traeger temperature to 300°F. Continue cooking until the internal temperature reaches 160°F, 3-4 hours (the temperature will continue to rise to 165°F as the bird rests). During the last 20 minutes of cooking, glaze the bird with the remaining cup of Texas Spicy BBQ Sauce.

Remove the turkey from the grill and let rest for 20-25 minutes before carving. Enjoy!