



TRADITIONAL SMOKED THANKSGIVING TURKEY

EFFORT
4/5

PREP TIME
15 MINS

COOK TIME
4 HRS

HARDWOOD
TURKEY BLEND

INGREDIENTS

- 1/2 POUND BUTTER
- 6 CLOVE GARLIC, MINCED
- 8 SPRIG FRESH THYME
- 1 SPRIG FRESH ROSEMARY
- 1 TABLESPOON CRACKED BLACK PEPPER
- 1/2 TABLESPOON KOSHER SALT
- 20 POUND (12 LB) WHOLE TURKEY

PREPARATION

- Set the grill temperature to 300°F and preheat, lid closed for 15 minutes.
- In a small bowl, combine softened butter with minced garlic, thyme leaves, chopped rosemary, black pepper and kosher salt.
- Prep the turkey by separating the skin from the breast creating a pocket to stuff the butter-herb mixture in. Cover the entire breast with 1/4" thickness of butter mixture.
- Season the whole turkey with kosher salt and black pepper. Optional: Stuff turkey cavity with Traditional Stuffing recipe. When ready to cook, set the grill temperature to 300°F and preheat, lid closed for 15 minutes.
- Place turkey on the grill and smoke for 3-4 hours. Check the internal temperature, the desired temperature is 175°F in the thigh next to the bone, and 160°F in the breast.

Turkey will continue to cook once taken off grill to reach a final temperature of 165°F in the breast.

Let rest for 10-15 minutes before serving. Enjoy!