



HoneySmoked Turkey

Oscar · 29/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

16

Description

Try this honeysmoked turkey for a moist turkey coated in a sweet honey glaze This is the easiest way to cook a big bird It will be the best turkey you have ever had I hope you enjoy it as much as my friends and family do when I make it I never have any leftovers

Ingredients

— - ½ pound mesquite wood chips - 2 tablespoons chopped fresh sage - 2 tablespoons ground black pepper - 2 tablespoons celery salt - 2 tablespoons chopped fresh basil - 2 tablespoons vegetable oil - 1 (12 pound) whole turkey - 1 (12 ounce) jar honey

Instructions

1. Preheat an outdoor grill for high heat. Soak wood chips in a pan of water and place them next to the grill. Mix sage
2. pepper
3. celery salt
4. basil
5. and oil together in a bowl. Remove and discard neck and giblets from turkey. Rinse turkey and pat dry; place into a large
6. disposable roasting pan and rub all over with herb mixture. Turn turkey so the breast is facing down and tent loosely with aluminum foil. Place the roasting pan on the preheated grill. Throw a handful of wood chips onto the coals. Close the lid and cook for 1 hour. Throw about two more handfuls of soaked wood chips onto the fire. Drizzle 1/2 of the honey over turkey and tent again with foil. Close the lid and continue cooking until no longer pink at the bone and the juices run clear
7. 1 1/2 to 2 hours. An instant-read thermometer inserted into the thickest part of the thigh
8. near the bone
9. should read 165 degrees F (74 degrees C). Leave turkey on the grill. Remove the foil and carefully turn turkey so the breast is facing up; baste with remaining honey. Cook
10. uncovered
11. for 15 more minutes; cooked honey will be very dark. Tips If you are using a charcoal grill
12. use about twice the normal amount of charcoal.