



Easy Smoked Turkey

Savannah · 30/09/2024



Prep Time

4 hrs 20 mins

Difficult

Medium

Servings

12

Description

Smoked turkey is an easy and delightful way to cook a turkey while relaxing I know lots of people are a bit apprehensive about preparing their first smoked turkey I have smoked over 100 and never had a bad one The skin is beautifully tanned and the meat is so juicy

Ingredients

- - 1 (12 pound) thawed whole turkey
- neck and giblets removed - 1 tablespoon chopped fresh savory - 1 tablespoon chopped fresh sage - 1 tablespoon salt (Optional) - 1 tablespoon ground black pepper - 1 cup olive oil - ½ cup water

Instructions

1. Rinse turkey and pat dry with paper towels. Combine savory
2. sage
3. salt
4. and black pepper in a bowl; rub 2 tablespoons herb mixture inside the turkey cavity and inside the neck cavity. Loosen turkey skin over breast and legs; rub remaining 2 tablespoons herb mixture underneath loosened skin. Rub olive oil over entire turkey. Light 20 charcoal briquettes and place 10 on each side on the lower grate of a kettle charcoal grill. Place a drip pan or disposable aluminum baking pan in the middle of the lower grate and pour in water. When the coals are gray with ash
5. place a 2-inch square piece of hickory or other hardwood onto each bank of coals. Place turkey on the cooking grate and cover the grill. Monitor the heat with a grill thermometer to maintain a temperature between 150 and 250 degrees F (65 to 120 degrees C); add 3 to 5 coals to each side
6. about every 90 minutes. If pieces of hardwood burn away
7. add more to keep a steady stream of smoke rising from the wood. If open flames erupt when you open the lid
8. douse them with a drizzle of water or beer. Smoke turkey for 20 minutes per pound
9. about 4 hours; let the heat increase to 250 degrees F (120 degrees C) during the last hour of smoking. An instant-read meat thermometer inserted into the thickest part of a thigh
10. not touching a bone
11. should reach at least 165 degrees F (75 degrees C). Tips You can also brine the turkey with 1 cup salt per gallon of water for 12 hours in the refrigerator (this helps thaw it faster
12. too).