



Turkey in a Smoker

Savannah · 28/09/2024



Prep Time

10 hrs 20 mins

Difficult

Medium

Servings

13

Description

Learn how to smoke a turkey with this great recipe Its nearly impossible to cook a large bird on a barbecue grill so a smoker is best for this It may not be your traditional holiday turkey but this moist tender hickoryflavored turkey will be surely be met with rave reviews

Ingredients

- - 1 (10 pound) whole turkey
- neck and giblets removed - 4 cloves garlic
- crushed - 2 tablespoons seasoned salt - ½ cup butter - 2 (12 fluid ounce) cans cola-flavored carbonated beverage - 1 medium apple
- quartered - 1 medium onion
- quartered - 1 tablespoon garlic powder - 1 tablespoon salt - 1 tablespoon ground black pepper - 2 cups hickory wood chips
- or more as needed (Optional)

Instructions

1. Preheat a smoker to 225 to 250 degrees F (110 to 120 degrees C). Rinse turkey under cold water
2. and pat dry. Dotdash Meredith Food Studios Rub crushed garlic over the outside of the turkey
3. and sprinkle with seasoned salt. Transfer to a disposable roasting pan. Dotdash Meredith Food Studios Fill the turkey cavity with butter
4. cola
5. apple
6. onion
7. garlic powder
8. salt
9. and pepper. Cover turkey loosely with foil. Dotdash Meredith Food Studios Add wood chips to the smoker according to the manufacturer's directions. Place the roasting pan in the preheated smoker. Smoke the turkey
10. basting every 1 to 2 hours with juices from the bottom of the roasting pan
11. for 5 hours. Dotdash Meredith Food Studios Add more wood chips if desired. Continue smoking and basting
12. until turkey is no longer pink at the bone and the juices run clear
13. about 5 more hours. An instant-read thermometer inserted into the thickest part of the thigh
14. near the bone
15. should read 180 degrees F (80 degrees C). Dotdash Meredith Food Studios Cook's Note I like to use hickory chips or hickory wood in my smoker. Hickory generates a more even smokiness than other woods
16. and it doesn't matter whether the wood is green or seasoned. For best results
17. maintain a temperature of 225 to 250 degrees F (110 to 120 degrees C) while cooking and basting the turkey.