



Smoked Turkey

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 17 hours 20 minutes

This smoked turkey recipe is a whole turkey that's coated in homemade spice rub then slow smoked to tender and juicy perfection. A super easy and impressive holiday main course that won't take up any oven space!

Turkey brine, optional

12 pound whole turkey, giblets and neck removed

1/2 cup Sweet Baby Ray's Barbecue Sauce (or other not spicy sweet BBQ sauce)

1 each onion, quartered

1 each lemon, quartered

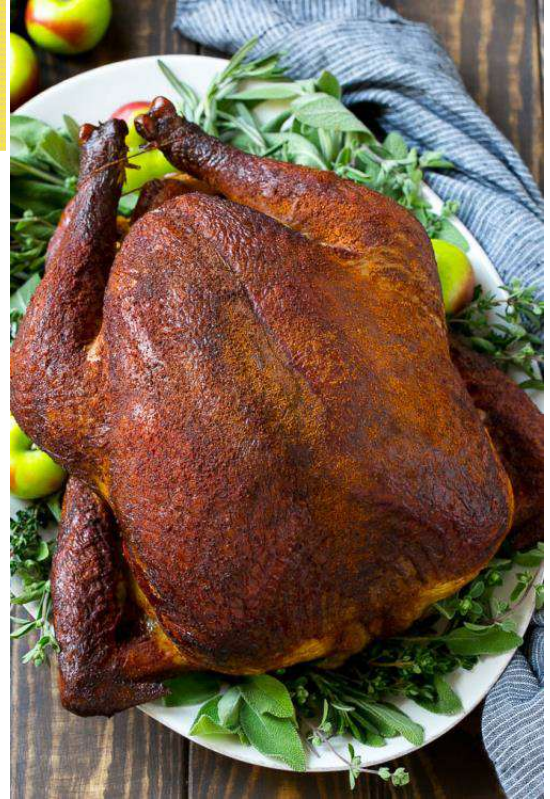
4 spigs thyme

4 sprigs rosemary

3 cups chicken broth

Pam cooking spray

This smoked Turkey gets a lot of compliments from anyone who has never had a Turkey from the smoker. Don't skip the brine (it adds flavor and moisture). The smoke permeates the bird and adds a supple, light smoke that makes this poultry distinctive.



OPTIONAL: Brine turkey overnight (recipes for turkey brine can be found online)

Preheat the smoker to 250°F.

Load the smoker with apple wood.

Coat a large disposable aluminum pan with cooking spray. Place the turkey in the pan and tuck the wings under the body.

Stuff the cavity of the turkey with the onion, lemon and herbs, then use kitchen twine to tie the legs together.

Sprinkle the BBQ rub all over the surface of the turkey.

Place the turkey in the smoker. Cook for 6-7 hours, basting with chicken broth every 30-45 minutes (see NOTES), until a thermometer inserted into the thickest part of the thigh registers 165°F. Refill the wood chips as needed.

If the turkey starts to get too dark, cover it with foil.

Let the turkey rest for 10-15 minutes then transfer to a serving plate.

Garnish with herbs if desired, then serve.

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