

Smokey Brine Turkey

Anonymous - September 18, 2003

Taken from the 2003 Ultimate Turkey Challenge

Ingredients:

10-12 lb. Turkey
2 gallons water
1/2 C. pickling salt
2 C. quick tender salt
7-10 Tbsp. liquid smoke

How to Prepare:

Remove neck and giblets from turkey. use a plastic pale and soak turkey in brine for 24 hours in a cool place. Remove and dry off with paper towel.

Rub turkey with cooking oil. Place in smoking chamber with soaked pellets under Dutch oven. Cook turkey in dutch oven over moderate heat.

NOTE:

You can cut the volume of brine by 2/3 by placing the turkey in a large bag and placing the bag in a 5 gallon bucket and pack the bucket with ice and water. Try this method if you cannot get a 5 gallon bucket in your refrigerator or the temperature outside is too warm. Using this system, you can brine easily and affordably all year long.