

Poultry Recipes

Smoked Turkey (On Weber Kettle)

1 10-12 lb turkey, unthawed

Original Pandemic Powder

3-5 large chunks of wood (pecan, oak or hickory)

Olive Oil

Charcoal

Disposable aluminum pan

Prepare turkey by rinsing, removing neck/giblets. Pat dry. Carefully separate skin from turkey breast and tops of legs with flexible silicone spatula. Be careful not to tear skin. Liberally add Original Pandemic Powder to spatula and spoon under the skin of breast and legs. Once all areas have Original Pandemic Powder under skin carefully move it around from on top of the skin so that you don't tear the skin. Cover all skin with light amount of olive oil then sprinkle entire turkey on the outside with Original Pandemic Powder. Start charcoal in charcoal chimney starter. Once charcoal on top of chimney turns white in color dump hot coals onto one side of kettle or in offset smoking basket. Place chunks of wood on top of coals. Place disposable aluminum pan beside fire under grill rack. Place prepared turkey on smoker rack and let smoke for four hours, spritzing with water every hour after the first hour of smoking is complete. Once turkey has an internal temp of 165 in the thickest part of the breast, remove it and let rest for 30 minutes and serve. NOTE: if you want it to be very tender you can cook it covered at 250 in the oven or on the Kettle until juices flow from turkey. Save juices from aluminum pan to make gravy...using it in addition to broth.