



## **SMOKED BRINED TURKEY**

Once you try brined turkey on the EGG, you'll agree that nothing does a better job of roasting meats. The turkey has a subtle smoky flavor and is moist and succulent, but if you prefer a bolder smoky flavor, add more hickory or pecan smoking wood chips in increments during cooking. This turkey is great for holiday meals, and you can use the leftovers to make wonderful sandwiches or meat pies. Recipe courtesy of Kevin Rathbun.

### **Ingredients**

1 gallon water  
1/2 cup firmly packed brown sugar Rind of 1 navel orange  
3 sprigs rosemary 1 cup kosher salt 3 yellow onions, quartered  
1 garlic head  
2 lemons, quartered  
1 turkey, appx. 12 lbs.  
10 sprigs thyme  
10 sprigs sage  
3 cups chopped potatoes  
1/4 cup olive oil  
Freshly ground black pepper  
Garlic powder

### **Instructions**

**BRINE:** Pour the water into a large bowl. Add the brown sugar, orange rind, rosemary, salt, two-thirds of the quartered lemons and onions and 1 halved garlic head. Mix until the sugar and salt dissolve.

Remove the giblets from inside the turkey and reserve for another use. Rinse the turkey well. Place the turkey in a 2 1/2 gallon resealable plastic bag or any container that is large enough to hold the turkey and the liquid. Pour the brine over the turkey, making sure it's completely covered. Refrigerate for 12 hours, turning occasionally.

Soak 2 cups of hickory or pecan chips in water for 1 hour.

Set the EGG for indirect cooking at 325°F/163°C, sprinkle smoking chips over charcoal and add the convEGGtor.

Remove the turkey from the brine, rinse well to remove the brining liquid and pat dry with paper towels. Discard the brining liquid and solids. Stuff the turkey with the remaining lemon and onion quarters, the remaining halved garlic head, thyme, sage, and 1 cup potatoes. Brush the turkey with olive oil and season with pepper and garlic powder.

Place the turkey on the Roasting Rack in a Drip Pan; scatter the remaining potatoes in the pan and place the pan in the EGG. Cook for 12 minutes per pound until the turkey has reached a safe minimum internal temperature of 165°F/74°C throughout the product. If the turkey starts to brown too quickly, carefully tent the turkey with aluminum foil. Reserve the drippings from the drip pan to make gravy.

Remove the turkey from the EGG and let rest for 15 to 20 minutes. Carve and serve immediately.