



Dr. BBQ's Holiday Turkey

Recipe courtesy of Dr. BBQ.

Ingredients

Whole bone-in turkey breast (approx. 6 lbs)

For Cajun Turkey

Creole butter

Creole rub

Apple

Onion

For Lemon & Herb Turkey

Lemon juice

Fine grain sea salt and black pepper

2 bundles of herbs

Instructions

Set EGG for indirect cooking at 325°F/163°C.

For Cajun Turkey

Inject turkey with Creole butter in a grid pattern. Rub turkey breast with Creole rub.

Place apple and onion inside turkey and set on grid of EGG.

For Lemon & Herb Turkey

Squeeze lemon juice all over and rub with sea salt and pepper.

Place one bundle of herbs inside turkey and one bundle of herbs on top and set on grid of EGG.

For either turkey

Cook turkey for approximately 1.5 hours, or until the internal temperature is 160°F/71°C.

Remove from EGG. Tent with foil and allow to rest for 20-30 minutes.