

## **Whole Turkey with Light Salt Brine**

Adapted from Adam Perry Lang's *Serious Barbecue: Smoke, Char, Baste & Brush Your Way to Great Outdoor Cooking*

"One Thanksgiving a while back, I told my family that I was going to barbeque our turkey, and they insisted I roast a back-up in the oven, in case they didn't like it. But surprise, surprise, the smoke-blasted turkey was a tremendous hit, both that night and in a phenomenal turkey salad the next day." Adam Perry Lang

Tip: This method works beautifully with a smaller bird and even one that weighs up to 25 pounds.

### **Ingredients**

One 12-14 pound turkey

### **Brine Ingredients**

1 tbsp crushed hot red pepper flakes

2 tbsp boiling water

18 cups water

½ cup kosher salt

1 tbsp granulated sugar

4 thyme sprigs, bruised with the broad side of a knife

2 tbsp black peppercorns, crushed with a dowel or bottom of a heavy pot

Three .18 ounce packets Goya Sazón Azafran

About ½ cup canola or vegetable oil

### **Seasoning Blend Ingredients**

3 tbsp garlic salt

1 ½ tbsp chili powder

1 ½ tbsp coarsely ground fresh black pepper

8 tbsp (4 ounces) unsalted butter, melted

½ bunch thyme and ½ bunch sage tied in an herb bundle

### **Finishing Dressing Ingredients**

½ cup extra virgin olive oil

6 tbsp finely chopped chives

Fleur de sel

Finely ground black pepper

### **Instructions**

Place the pepper flakes in a small bowl and pour the boiling water over them; let sit for 1 to 2 minutes to rehydrate the flakes. Combine all the brine ingredients, including the pepper flakes and the soaking water in a large bowl and stir to dissolve the salt and sugar. Let sit at room temperature for 24 hours to allow the flavors to develop.

Place the turkey in a jumbo-sized resealable bag or a brining bag. Pour in the brine, squeeze out any excess air from the bag, and close. Place into another bag for insurance against leaking, and seal again. Refrigerate for at least 12 hours or up to 24. If you don't have room in your refrigerator the turkey can be stored in a small cooler with ice or frozen ice packs.

Set the EGG for indirect cooking at 275°F/135°C with hickory or pecan chips. Remove the turkey from the bags; rinse and lightly pat dry with paper towels. Lightly coat the turkey with canola oil and place in a roasting rack with a drip pan. Place the turkey in the EGG and cook until the internal temperature of the thigh registers 160°F/71°C and the breast registers 155°F/68°C.

Meanwhile, combine the seasoning blend ingredients. Brush the skin or the turkey with the melted butter and season all of the skin with the seasoning blend.

Continue cooking until the turkey has reached a safe minimum internal temperature of 165°F/74°C throughout the product, about 3¾ hours to 4½ hours total, depending on the size of the bird.

Drizzle the olive oil on an extra-large cutting board. Top with the chives, fleur de sel, and pepper. Remove the turkey from the cooker, place on the board, and let rest for 15 minutes. Slice the breast and dredge in the dressing. Pull all of the dark meat from the thighs into chunks and dredge in the dressing. Leave the drumsticks and wings whole. Arrange on a serving plate and sprinkle with fleur de sel and pepper.