

## Smoked Turkey

### Ingredients

12-14 lb. whole turkey  
Big Green Egg Sweet and Smoky Seasoning  
Canola oil  
Kosher salt  
½ orange, cut in half  
½ onion, cut in half  
2 sprigs sage  
2 sprigs rosemary  
2 sprigs thyme  
1 whole head of garlic

### Equipment

Big Green Egg Roasting pan  
Big Green Egg Rib & Roasting rack  
convEGGtor  
Big Green Egg Apple Smoking Chunks

### Method

Set your EGG up for indirect cooking with the convEGGtor at 225°F/107°C with apple smoking chunks.

Coat the turkey in canola oil and place on rib rack inside of the roasting pan. Season with salt and sweet and smoky seasoning making sure to season the cavity as well. Put orange, onion, garlic and herbs into the cavity.

Smoke on the EGG until the internal temperature of the breast meat is 165°F, the dark meat will be about 185°F internal temperature. Typically, it is about 30 minutes per lb., between 6 to 8 hours.

Let rest for 15 minutes, and serve!

**Big Green Egg**<sup>®</sup>  
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