

Bourbon-Brined Smoked Spatchcocked Turkey

Ingredients

1 12-14 lb whole turkey, thawed and spatchcocked
Big Green Egg Savory Pecan Seasoning
Smoking wood chips or chunks – we suggest pecan, cherry or apple as their milder flavors complement poultry

Brine

4 quarts hot water
1½ cups kosher salt
⅓ cup brown sugar
1 cup bourbon
2 oranges, cut into quarters
1 lemon, cut into quarters
⅓ cup whole peppercorns
10 whole garlic cloves
2 dried bay leaves

Method

One day before the cook, make the brine. In a deep container, combine all of the brine ingredients. Mix well until the salt and sugar are dissolved. Place in the refrigerator for at least 4 hours until well chilled. Use immediately or keep refrigerated for up to a week.

At least 12 hours and up to 24 hours before you plan to cook, put the turkey in the brine and weigh it down to keep it completely submerged. Refrigerate until needed.

Remove the turkey from the brine. Pat the turkey with paper towels to dry; season liberally with Big Green Egg Savory Pecan Seasoning and place into the refrigerator for 3-4 hours.

Set the EGG for indirect cooking with the convEGGtor at 350°F. Prior to placing the turkey on the EGG, add the smoking wood chips or chunks.

Place turkey, bone-side down, on the EGG and close, keeping the temperature steady at 350°F. Smoke the turkey until the internal temperature reads 165°F (will likely take around 2 hours for a 14-pound bird). Remove the turkey from the EGG cover with foil. Let rest for about 30 minutes. Slice and serve.

