

Dry-Brined Turkey

Recipe created by BGETeamGreen Member Mel Chmilar Jr. @darksideofthegrill

Ingredients

1 15- to 24-pound turkey, thawed if frozen
1 tbsp kosher salt
2 tbsp Cajun spice + more if desired
1 tbsp fresh cracked pepper
1 tbsp chopped thyme
1 tsp dried oregano
½ tsp celery seeds
1 tsp sea salt
2 tbsp butter, optional

Method

At least 8 hours before the cook, remove the neck and giblets from the turkey and save for gravy. Pat the turkey dry with paper towels and put on a rimmed baking sheet.

Combine all the dry Ingredients in a spice grinder. Pulse until the herbs are finely chopped and the salt mixture is pale green. Rub the turkey inside and out with the salt mixture, rubbing some under the skin of the breasts. Refrigerate, uncovered, until 30 minutes before you are ready to cook.

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C with pecan or apple chunks.

Wipe the turkey with damp paper towel to remove excess salt and pat dry with paper towels. Stuff the cavity of the turkey with desired flavors and ingredients. Tie the legs together with kitchen twine. Place the turkey, breast-side up, in a large roasting pan and tuck the wings under the body. Add any desired seasonings and extra Cajun spice and flavor to the outside of the turkey. Let sit at room temperature for 30 minutes.

Add the turkey to the EGG to smoke for 1½ hours. Baste the turkey with the pan drippings, adding 2 tbsp of butter (if desired) and up to ½ cup of water if the drippings are getting too dark. Continue to smoke the turkey, basting every 30 minutes and adding more water to the pan if needed. Remove the turkey from the EGG once the skin is golden brown and the internal temperature is 160°F; the turkey's internal temperature will continue to rise a few degrees to reach the recommended 165°F. Transfer the turkey to a cutting board and let rest 30 minutes before carving

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