
Smoked Turkey

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Servings: 8

Preparation Time: 45 minutes

Start to Finish Time: 5 hours

TIPS & TRICKS

You will need two to three cups of apple, cherry and/or pecan wood chips. For a bolder smoked flavor, use hickory or mesquite wood chips.

1 twelve- to fourteen-pound turkey, thawed if frozen, neck and giblets removed

Kosher salt

freshly ground pepper

1 tablespoon sugar

1 tablespoon paprika

2 to 3 sprigs rosemary, leaves stripped

2 teaspoons zest of one orange, finely grated

2 tablespoons vegetable oil

Pat the turkey dry. In a food processor, put two tablespoons of salt, two teaspoons of pepper, the sugar, paprika, rosemary and orange zest. Pulse until combined. Carefully loosen the skin from the breast and legs with your fingers. Rub the salt mixture under the skin, inside the cavity and all over the turkey. Let stand at room temperature while you prepare the grill, 30 to 60 minutes.

Soak two to three cups of apple, cherry and/or pecan wood chips in water for at least 30 minutes. Drain. Heat a grill to 325 to 350 degrees and prepare for indirect cooking: (On a charcoal grill, bank the coals to the sides of the grill.) (On a gas grill, turn off half of the burners.) Place a large drip pan under the grates on the cooler side of the grill.

Gently drizzle and pat the vegetable oil all over the turkey. If using a charcoal grill, scatter about half of the wood chips over the coals. For a gas grill, fill a smoker box with the wood chips and use according to the manufacturers directions. When the wood chips start to smoke, place the turkey, breast-side up, over the indirect heat so that the legs are closest to the direct heat.

Cover the grill and smoke the turkey until a meat thermometer inserted into the thickest part of the thigh registers 165 degrees, three to four hours, adding the remaining wood chips to the grill about halfway through cooking. Add more charcoal or adjust the vents as needed to maintain the temperature.

Carefully move the turkey to direct heat and grill, uncovered, until the bottom of the turkey crisps up a bit, 5 to 10 minutes.

Remove the turkey to a cutting board and let rest 30 to 45 minutes before carving.

Turkey

Per Serving (excluding unknown items): 1067 Calories; 55g Fat (48.1% calories from fat); 131g Protein; 3g Carbohydrate; 1g Dietary Fiber; 436mg Cholesterol; 418mg Sodium. Exchanges: 0 Grain(Starch); 18 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.