



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Brined and Smoked-Roasted Turkey

This is the way to cook turkey on the grill – you’ll be amazed at the taste compared to the regular version. First the turkey gets brined, which helps keep it moist and tender while roasting on the grill. Because the bird will be slowly smoke-roasted, you’ll want to have some pre-soaked hardwood chips or chunks to add to the fire for that great smoky flavor.

Ingredients:

- (1) 8-12 pound turkey – a larger bird is okay too, but you’ll need a larger bucket and more room in the refrigerator
- (1) Gallon water
- (2) Cups Kosher salt
- (1½) Cups sugar
- (2½) Teaspoons pure vanilla
- (2) Tablespoons cracked black peppercorns

In a large bucket, combine the water, salt, sugar, vanilla, and pepper and stir until the salt and sugar are dissolved. Place the turkey in the bucket, making sure there is enough brine to cover it completely – add water if necessary. Refrigerate for 24 to 48 hours.

Because smoke-roasting is an in-direct grilling method, build a fire on two sides of your grill leaving the middle free of coals. Place a drip pan between the two fires. When the coals are all grey, remove the turkey from the brine. Rinse the bird well, pat dry with paper towels, and sprinkle the cavity with salt and pepper.

Put the turkey in the middle of the grill, making sure that it is not directly over any coals. Put the lid on, put your vents at ¼ to ½, and cook for 2½ - 3 hours, adding fresh charcoal every 30 minutes or so. To check for doneness use your meat thermometer by placing the probe in the pit between the leg and the breast – it’s done at 175°. When done, remove the bird from the grill, place on a platter or cutting board and cover loosely with foil. Let the turkey rest for 15 to 30 minutes before carving. Serve with your favorite turkey side dishes.