



How to Smoke a Turkey

By Karl Engle from Picasso in Tulsa, OK

1. Select a turkey in the 12-15 range. Bigger turkeys can sometimes be tougher and tend to dry out quicker. If you need more than that then cook 2 birds.
2. Make sure the turkey is totally thawed. Take out giblets and neck and wash with cool water inside and out.
3. Dry Brine Time: A dry brine is not as messy and just as effective. I actually like it better.

Dry Brine

2 cups of Kosher Salt

¼ cup of black pepper

3 tbs of dried herbs (use any pre packaged “herbs de provance” type seasoning.)

4. Cover the turkey inside and out liberally with the dry brine mixture. It’s hard to go too heavy here. It should be covered pretty good.
5. Place turkey in large foil pan and place uncovered in your refrigerator for 24 hours. If you don’t have room in the fridge then you can get an ice chest and fill the bottom 2-3 inches with ice and place the foil pan on top of the ice. Just make sure to check it from time to time to see if you need to add more ice to keep the temp down.
6. After 24 hrs take the turkey out and rise off the brine both inside and out and slather on butter over the entire bird.
7. Place into a 325 degree smoker/oven until it reaches an internal temp of 165 degrees between the leg and thigh. About 3 ½-4 hours.
8. Melt 3 sticks of butter and add some chopped rosemary and sage. Use fresh if available.
9. Baste with butter mixture every hour. This will crisp the skin and give it a dark mahogany finish.
10. Take out turkey when fully cooked and let rest for 20 – 30 minutes.
11. Carve per instructions on my “You Tube Video”. It can also be found through the website www.artofmanliness.com
12. Enjoy