

BACKYARD FLAVOR

RECIPE SERIES



HERE'S WHAT YOU WILL NEED

- One Whole Turkey
- 2 Sweetwater Spice Smoked Apple Brines
- Plowboys En Fuego Sauce
- Plowboys Yardbird Rub

BARBECUE TURKEY

TRIM off any unwanted skin or fat using a sharp knife or kitchen shears. (Optional - remove skin holding legs together and tie legs using some kitchen twine)

MIX two 16oz bottles of Sweetwater Spice Smoked Apple Bath per one gallon of water inside brining bucket. Rinse out turkey bath bottle to remove residual concentrate and add to brine. Add 1/2 of salt to brine and mix contents until salt is dissolved.

PLACE the turkey breast side down into your brining bucket. Brine turkey for one hour per pound.

PREHEAT your smoker (pellet or offset) to 275 degrees.

REMOVE the turkey from the brine, rinse, and pat dry (Optional - sift the brine to collect herbs and spices and rub on the outside of the turkey or under the skin). You can also place the turkey back inside your fridge for a few hours, uncovered, to allow the skin to dry up a bit, doing this will give you crispier skin.

SEASON the outside of the turkey with Plowboys Yardbird Rub, covering it generously.

SMOKE the turkey until the internal temp of the turkey breast is 160 degrees.

BASTE the outside of the turkey with Plowboys En Fuego Sauce while still in the smoker. Allow the sauce to “stand” by keeping the turkey on the smoker until you reach 165 degrees internal.

REMOVE the turkey from your smoker and allow the turkey to “rest” uncovered for about 30 minutes, allowing the juices to redistribute throughout the meat. Finally, slice and enjoy.

PRO TIP: If you start basting your turkey with sauce at a lower temperature like 150 degrees, you will get a darker colored turkey as opposed to basting at 160 degrees.



FLAVOR PROFILES

Sweetwater Spice Smoked Apple Butt & Rib Bath

Infused with smoked paprika, ancho chili, and chipotle peppers, this apple juice-based brine is smoky-sweet with touches of brown sugar and cinnamon complimenting the smoky undertones.

Plowboys BBQ En Fuego Sauce

Starting off sweet and finishing with a kick of chipotle pepper, this sauce has subtle garlic and onion undertones within it's tomato base delivering an understated complexity to its feisty finish.

Plowboys BBQ Yardbird Rub

A savory rub with a pronounced, yet well-balanced, salty flavor profile and slightly sweet undertones. Created for chicken, it's an excellent choice for pork, as well.