

# BACKYARD FLAVOR

RECIPE SERIES



## HOLIDAY 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** one 16oz bottle of Sweetwater Spice Company Lemon Thyme Turkey Bath per one gallon of water inside brining bucket. Rinse out turkey bath bottle to remove residual concentrate and 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. (Optional - Add onions, apples or oranges to turkey cavity to weigh down the turkey and add additional flavors) Brine turkey for one hour per pound.

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

**REMOVE** the turkey from the brine. (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 uncovered to allow the skin to dry up a bit, doing this will give you crispier skin.

**SEASON** the outside of the turkey with the Cattleman's Grill Ranchero Rub, covering it generously.

**SMOKE** the turkey until the internal temp of the turkey breast is 165 degrees and the turkey thighs at 165 degrees or higher.

**BASTE** the outside of the turkey with butter the last 20 minutes for a nice golden color.

**REMOVE** the smoked turkey from your smoker and allow the turkey to cool down uncovered for 30 minutes. Slice away and enjoy.

## HERE'S WHAT YOU WILL NEED

One Whole Turkey  
Sweetwater Spice Lemon Thyme Brine  
Cattleman's Grill Ranchero Rub



## FLAVOR PROFILES

### Cattleman's Grill Ranchero Rub

*A well-balanced flavor profile of garlic and lemon with a slight touch of heat, it has all of the savory goodness you would expect from a poultry rub. With a moderately coarse grind, it creates a light bark texture on pork and chicken, while taking veggies to the next level.*

### Sweetwater Spice Lemon Thyme Turkey Bath

*The brine's citrus notes from its lemon juice base are enhanced by ginger and coriander seed, spiced by mustard seed and white pepper, and rounded out with thyme and rosemary.*