

BACKYARD FLAVOR

RECIPE SERIES



SWEET & SPICY 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 packet of Cattleman's Grill Butcher House Brine per five quarts of water inside brining bucket. Rinse out brine packet 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. 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 R Butts R Smokin' Cherry Habanero Rub, covering it generously.

SMOKE the turkey until the internal temp of the turkey breast is 160 degrees and the turkey thighs at 165 degrees or higher.

BASTE the outside of the turkey with Firebug Grilling 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.

HERE'S WHAT YOU WILL NEED

One Whole Turkey
Cattleman's Grill Butcher House Brine
R Butts R Smokin' Cherry Habanero Rub
Firebug Mild Grilling Sauce



FLAVOR PROFILES

Cattleman's Grill Butcher House Brine

A flavorful blend of salt, garlic, brown sugar, onion & spices. Perfect for poultry, pork or beef.

R Butts R Smokin' Cherry Habanero Rub

Sweet and spicy, it delivers with a hint of cherry dust and a kick of habanero, bringing out real a bang of flavor while adding incredible color to your cook.

Firebug Mild Grilling Sauce

Starts out sweet, pops you with just the right amount of heat, and then finishes with a refreshing compliment. Excellent on burgers, fries, chicken, fish, pork and especially ribs!