



## Cajun Brined Maple Smoked Turkey Breast

Recipe and photo from traegergrills.com



### Ingredients:

#### Brine:

- 1 gallon water
- 3/4 cup canning & pickling salt
- 3 tbsp garlic, minced
- 3 tbsp dark brown sugar
- 2 tbsp Worcestershire sauce
- 2 tbsp Traeger Cajun Shake

#### Turkey:

- (1) 5-6 lb bone-in turkey breast
- 2 tbsp Traeger Cajun Shake
- 3 tbsp extra virgin olive oil

### Directions:

- In a large food safe container or bucket, combine all of the ingredients for the brine. Cover and allow the turkey to brine in a refrigerator for 1-2 days.
- Remove the turkey breast from the brine and pat dry. Drizzle with the olive oil and use your hands to cover all areas of the bird. Season liberally with Traeger Cajun Shake.
- When ready to cook, start the Traeger grill on Smoke with the lid open for 4-5 minutes to establish the fire. Set the temperature to 180 degrees F and preheat (about 5 minutes).
- Place the turkey breast directly on the grill grate, close the lid, and cook for 1 1/2-2 hours or until the internal temperature reads 165 degrees F when a thermometer is inserted into the thickest part of the breast.
- Remove the turkey breast from the grill and allow to rest for at least 15 minutes before slicing. Slice and serve. Enjoy!

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