



Thanksgiving BBQ Turkey

Recipe and photo from Traeger.



Ingredients

- 1 (18-20 lb) WHOLE TURKEY
- 1 TURKEY BRINE KIT
- 1 1/2 Cup TEXAS SPICY BBQ SAUCE DIVIDED
- 1/2 Cup BUTTER ROOM TEMPERATURE

Preparation

The day before you plan to cook the turkey brine it according to the directions on the turkey brine kit.

The morning of, remove the turkey from the brine, rinse and pat dry. Combine the room temperature butter and ½ cup Texas Spicy BBQ sauce. Using your hands gently separate the skin from the breast and legs making sure to keep it attached and in one piece.

Slip the bbq butter mixture underneath the skin and spread in an even layer. Season the exterior of the turkey liberally with the rub from the Traeger Turkey Brine Kit.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to high and preheat, lid closed, for 10 to 15 minutes.

Place the turkey directly on the grill grate and roast for 30 minutes then reduce the temperature on the grill to 300 degrees F.

Continue to cook for 3-4 hours or until the internal temperature reaches 155 degrees F in the breast (the finished temperature should be 165 degrees F but the temperature will continue to rise after the bird is removed from the grill).

In the last 20 minutes of cooking, glaze the bird with the remaining Texas Spicy BBQ Sauce and cook until the glaze sets.

Let the bird rest 20-25 minutes before carving. Enjoy!

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