

# Spatchcock Turkey 2.0 – Traeger Grills

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Serves 10-12 People

**Prep time:** 20 Minutes

**Cook time:** 2-3 Hours depending on level of smoke desired

## Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 Pkg	Traeger Turkey Brine	Prepared
1 Pkg	Traeger Turkey Rub	
1 Ea	Turkey, Whole, Fresh	18-20 Lb Turkey
1 ½ lbs	Bacon, Applewood, Thick Sliced	
4 Tbsp	Oil, Olive, Blend	

## Prep Directions:

- *Follow all prep instructions in the prep notes and store all prepped food until needed*

## Cooking Directions:

Preparation:

- Prepare turkey by removing cavity contents and giblets package under front flap
- Rinse turkey inside and out and set aside
- Prepare the Traeger Turkey Brine according to package directions and cool completely
- Line a bucket with a brine bag and carefully place the turkey into the brine bag
- Add the brine solution and brine the turkey (under refrigeration) for 45 minutes per pound
- Load pellet hopper with Turkey blend pellets, set temp. at 190° and ignite Traeger
- While Traeger is heating up, carefully remove turkey from the brine. DO NOT RINSE
- Place the turkey onto a stable cutting board
- With heavy duty poultry shears or large chefs knife, cut along both side of the backbone and remove the backbone
- \*\*\* Watch for any shards of bone and remove
- Using poultry shears or the heel of your knife, split the breastbone/sternum and lay the turkey flat
- Rub turkey with olive oil blend and season to taste with Traeger Turkey seasoning

- Place the turkey cavity/bones side down into the Traeger and smoke at 190° for 1 hour
- While turkey is smoking, make your bacon blanket on a sheet of butcher paper or foil, keep cold
- After 1 hour of smoke, adjust Traeger to 400° and allow to come to temp
- Open the lid and carefully turn the bacon blanket over onto the turkey
- \*\*\* If you want to save drippings for gravy, add turkey to a pan, then cover with bacon blanket
- Add the wire probe to the thickest part of the breast and set probe alarm for 160°, carry over cooking will take turkey past 165° for final internal temperature
- Close the lid and let turkey cook for 1.5 – 2 hours
- Carefully remove the turkey from the Traeger using heat proof gloves
- Remove the bacon blanket and save for snacking or chopped bacon needs
- Allow to cool for 5 minutes
- Slice turkey and DEVOUR!!

## ***Grills / Grill Gear Used:***

- |                                |                          |
|--------------------------------|--------------------------|
| • Traeger Grills, Ironwood 650 | <b>Ace SKU – 8030466</b> |
| • Reserve Blend Pellets        | <b>Ace SKU – 8015887</b> |
| • Traeger Turkey Pellet Kit    | <b>Ace SKU – 8013985</b> |
| • Traeger Butcher Paper        | <b>Ace SKU – 8687162</b> |