

# Weber Kettle Smoked Turkey

We used our Weber Performer Kettle with some Post Oak to help create some Turkey magic. Enjoy the taste of charcoal and smoke as they enhance the turkey and Brine flavors. Your turkey is about to get a Makeover... Thanks me later. Happy Cooking, Chef Jason

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

**Yield:** 1 Whole Turkey (13#) – Serves 8-10 people

**Prep time:** 10 Minutes for Brine Making, 10 Hours for Brine Process

**Cook time:** 3 – 3 ¾ Hours cooking time

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	Turkey, Fresh	13# weight
1 ea	Brine, Chefs Brine	
Taste	Rub A Dub, 5280 Culinary	Season to taste
Taste	Fire Honey, 5280 Culinary	Baste

\*\*\*\* - Adjust seasoning to taste preference, use Oink, Bayou Dust, Rub A Dub, Garden, Thai Mojito or Prime Rib Rub A Dub. They all offer a great flavor and a different flavor

## Prep Directions:

- **Have turkey cleaned, prepped and brined prior to starting this recipe**
  - **Be sure to check out our videos on:**
    - *how to prep a Turkey*
    - *how to brine a Turkey*

## Cooking Notes:

- This can be done with various woods, pick the one that suits your flavor profile
  - I like Texas Post Oak for a bolder smoke flavor
  - I use Apple of Cherry for a smoother smoke flavor

## ***Cooking Directions:***

### **Preparation:**

- Remove defrosted Turkey from package, take out any gift packs of parts, giblets or neck and drain well to remove any extra brine
- DO NOT rinse brine off
- Using a heavy-duty pair of kitchen shears or sharp knife, trim off any wing tips or skin that you don't want
- Drizzle with light amount of olive oil and season to taste with Rub A Dub

### **TO PREPARE THE WEBER KETTLE**

- Flip the grate over, add the charcoal baskets and adjust so the access doors on the grate are held open by the charcoal basket or hang open into the charcoal basket
- Replace the center grate
- Using a chimney, load with B&B Briquettes and light using 1-2 Weber Cube Lighters
- Adjust the bottom vent to 50% open/closed
- While chimney is working, add 4-5 unburnt charcoal briquettes to the baskets
- Once briquettes are fully ignited, divide the briquettes evenly into the 2 baskets
- Add 1-2 chunks of post oak (dry, not soaked) to the edges of the baskets
- Close the lid and adjust the top vent to control temp to 350 Degrees
- Once the smoke has started, add the turkey and load the Weber Connect probe
- \*\*\*\* Be sure to add the Turkey in the center of the kettle
- \*\*\*\* Be sure to load the probe fully into the thickest part of the Turkey breast
- Maintain temp at 350 degrees and roast/smoke turkey to internal temp of 165 degrees
- Remove Turkey using gloves/tongs and allow to rest for 5 minutes
- Baste with Fire Honey if desired
- Slice, Serve and Devour

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

- |                                   |                          |
|-----------------------------------|--------------------------|
| • Weber Performer Kettle          | <b>Ace SKU - 8406779</b> |
| • B&B Charcoal Briquettes         | <b>Ace SKU - 8023367</b> |
| • Thermometer, Digital, Snapcheck | <b>Ace SKU – 8882417</b> |
| • Thermometer, Weber Connect      | <b>Ace SKU – 8009955</b> |
| • Kingsford extra tough Grill Pan | <b>Ace SKU – 8463135</b> |

## ***Shopping List (Products Used):***

- |  |                          |
|--|--------------------------|
| <input type="checkbox"/> Fire Honey, 5280 Culinary | <b>Ace SKU – 8017719</b> |
| <input type="checkbox"/> Rub A Dub, 5280 Culinary  | <b>Ace SKU – 8562050</b> |
| <input type="checkbox"/> Chef Brine, 5280 Culinary | <b>Ace SKU – 8560153</b> |