

BUB★CITY

WHOLE SMOKED TURKEY

Serving size: 8 (with leftovers)

INGREDIENTS

- 1 whole turkey, about 14-16 lbs.
- 2 gallons Turkey Brine (see below*)
- 2-3 cups Bird Rub (see below**)



METHOD

1. Place the whole turkey in an extra-large container or cooler and pour in the Turkey Brine. Cover the container and chill overnight.
2. Remove the turkey from the brine and place on a large sheet tray; pat dry with paper towels. Season the turkey with the Bird Rub, pressing to adhere; chill the bird while the smoker is being prepared.
3. Prepare a smoker with hickory wood; heat smoker until it reaches 250°F. Add the turkey and smoke for approximately 4 hours until the bird reaches an internal temperature of 165°F and turns mahogany in color.
4. Remove turkey over smoker; cover with foil and let rest at least 1 hour before carving.

**To make the Turkey Brine, bring 1 gallon water, 1½ cups sugar, ½ cup kosher salt, 1 cup paprika, ½ cup ground cumin, 8 fresh bay leaves and 8 smashed garlic cloves to a boil in a large stockpot, stirring to ensure the sugar and spices dissolve. Add in 1-gallon ice water and chill the brine until ready to use.*

***To make the Bird Rub, in a large bowl add ½ cup kosher salt, 1 cup sugar in the raw/demerara sugar, ⅓ cup granulated sugar, ¼ cup black pepper, 1 tablespoon onion powder, 1 tablespoon dried oregano, 2 tablespoons dried mustard, 3 tablespoons paprika, 2 tablespoons granulated garlic, 1 tablespoon dried thyme, 1 tablespoon dried sage and 2 teaspoons celery seeds. Stir to combine.*

