

# 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 Turkey Rub - *see below*



### INGREDIENTS FOR TURKEY BRINE

- 2 gallons water
- 1 ½ cups sugar
- ½ cup kosher salt
- ¼ cup paprika
- ¼ cup ground cumin
- 8 fresh bay leaves
- 8 garlic cloves, smashed

### INGREDIENTS FOR TURKEY RUB

- |                               |                            |
|-------------------------------|----------------------------|
| • ½ cup kosher salt           | • 2 Tbsp dried mustard     |
| • 1 cup raw or demerara sugar | • 3 Tbsp paprika           |
| • ⅓ cup granulated sugar      | • 2 Tbsp granulated garlic |
| • ¼ cup black pepper          | • 1 Tbsp dried thyme       |
| • 1 Tbsp onion powder         | • 1 Tbsp dried sage        |
| • 1 Tbsp dried oregano        | • 2 tsp celery seeds       |

*Continue to Next Page*



# BUB★CITY

## METHOD FOR TURKEY BRINE

1. Bring 1 gallon of water, plus all the ingredients to a boil in a large stockpot, stirring to ensure the sugar and spices dissolve.
2. Add in 1 gallon of ice water and chill the brine until ready to use.

## METHOD FOR TURKEY RUB

1. In a large bowl stir to combine all ingredients.

## METHOD FOR TURKEY

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 Turkey Rub, pressing to adhere.
3. Prepare a smoker with hickory wood; heat smoker until it reaches 250°F. Chill the bird while the smoker is being prepared.
4. Add the turkey and smoke for approximately 4 hours until the bird reaches an internal temperature of 165°F and turns mahogany in color.
5. Remove turkey over smoker; cover with foil and let rest at least 1 hour before carving.

