

DRY BRINE TRAEGER TURKEY



4.5
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DESIRED SIZE FARM FRESH TURKEY

**1 TBSP. PER POUND OF TURKEY KOSHER SALT
AS NEEDED SAGE**

AS NEEDED PARSLEY

AS NEEDED THYME

AS NEEDED ROSEMARY

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PREPARATION

- Plan ahead! This recipe requires overnight time. Combine desired amounts of thyme, rosemary, sage, and/or parsley with kosher salt.
- Rub kosher salt and spice mixture over entire surface of the turkey, including the cavity. Place turkey in the bag or plastic wrap and seal tight. Place turkey in the fridge for 2 days.
- On day 3, take the turkey out of the bag or unwrap plastic wrap. Place the turkey back in the fridge, uncovered for 24 hours.
- On day 4, start your Traeger grill on Smoke with lid open until fire is established (4-5 minutes). Place the turkey on Traeger grill, breast up.
- Smoke the turkey for 3 to 4 hours.
- After 3-4 hours, set the temperature to 325°F and preheat, lid closed (10-15 minutes). Cook turkey until it reaches an internal temperature of 165°F. Enjoy!
- Post-Smoke Cooking Time:
 - 10-13 lbs. | 1-1/2 to 2 ¼ hours
 - 14-23 lbs. | 2 to 3 hours
 - 24-27 lbs. | 3 to 3 ¼ hours
 - 28-30 lbs. | 3 ½ to 4 ½ hours

Difficulty: 3/5
Prep time: 4 days
Cook time: 6 hrs
Serves: 6 - 8
Hardwood: Hickory

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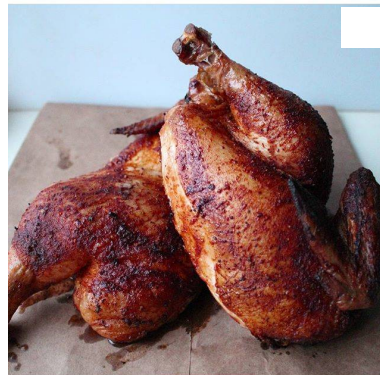
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