

SMOKED TURKEY LEGS

|
Review It

1 GALLON WARM WATER

1/2 GALLON COLD WATER

4 CUPS ICE

1 CUP **TRAEGER BBQ RUB**
2 BAY LEAVES

2 TSP. LIQUID SMOKE

4 TURKEY LEGS

1/2 CUP CURING SALT

1/2 CUP BROWN SUGAR

1 TBSP. ALLSPICE BERRIES, CRUSHED (OPTIONAL)

1 TBSP. WHOLE BLACK PEPPERCORNS

1 GALLON WARM WATER

1/2 GALLON COLD WATER

4 CUPS ICE

1 CUP **TRAEGER BBQ RUB**

1/2 CUP CURING SALT

1/2 CUP BROWN SUGAR

1 TBSP. ALLSPICE BERRIES, CRUSHED (OPTIONAL)

1 TBSP. WHOLE BLACK PEPPERCORNS

2 BAY LEAVES

2 TSP. LIQUID SMOKE

4 TURKEY LEGS

PREPARATION

- In a large stockpot, combine one gallon of warm water, water, the rub, curing salt, brown sugar, allspice (if using), peppercorns, bay leaves, and liquid smoke.
- Bring to a boil over high heat to dissolve the salt granules. Cool to room temperature.
- Add cold water and ice; chill in the refrigerator. Add the turkey legs, making sure they're completely submerged in the brine.
- After 24 hours, drain the turkey legs and discard the brine. Rinse the brine off the legs with cold water, then dry thoroughly with paper towels. Brush off any clinging solid spices.
- When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4-5 minutes). Set the temperature to 250F and preheat, lid closed, for 10 to 15 minutes.
- Lay the turkey legs directly on the grill grate. Smoke for 4-5 hours, or until the internal temperature reaches 165F on an instant-read meat thermometer. (Make sure the probe doesn't touch bone or you'll get a false reading.)
- The turkey legs should be deeply browned. Don't be alarmed if the meat under the skin is pinkish: That's a chemical reaction to the cure and the smoke. Serve immediately.

Difficulty:

2/5

Prep time: 5 mins
Cook time: 30 mins
Serves: 4 - 6
Hardwood: Hickory

RELATED RECIPES



JALAPEÑO POPPER CHICKEN

If you like your grilled chicken to have some kick, sink your teeth into our hot & spicy stuffed chicken breasts.

[VIEW RECIPE >](#)

15 mins | 11 Ingredients



CAJUN BRINED MAPLE SMOKED TURKEY BREAST

For your next BBQ platter, dish out a spicy & tender sliced turkey breast. This brined Cajun turkey smokes low & slow and is...

[VIEW RECIPE >](#)

10 mins | 9 Ingredients



TERIYAKI WINGS

Sweet wings are a great finger-food for any potluck, so make sure to bring these to the party--ain't no thing like a chicken wing.

[VIEW RECIPE >](#)

10 mins | 10 Ingredients



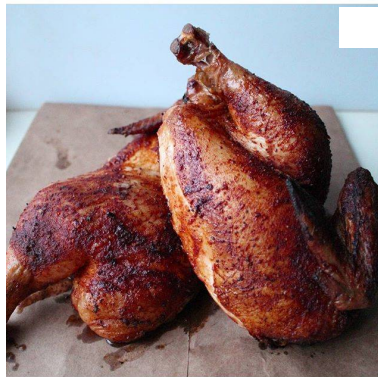
OKTOBERFEST PRETZEL MUSTARD CHICKEN

Celebrate fall by hosting y Oktoberfest feast and serv delicious mustard and pre-encrusted chicken recipe.

[VIEW RECIPE >](#)

15 mins | 8 Ingredients

WHAT TRAEGER OWNERS ARE COOKING



See More from Poultry
VIEW RECIPE

@TRAEGERRECIPES INSTAGRAM



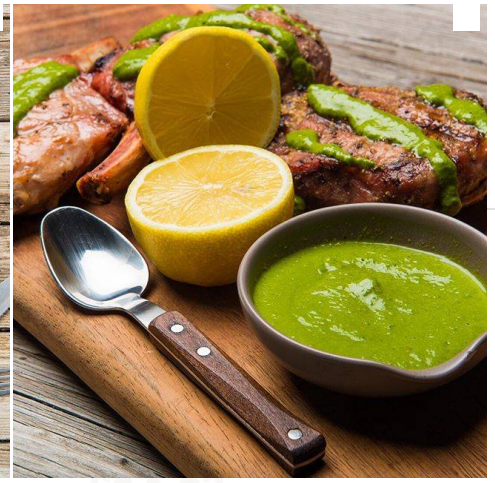
See More from Vegetables
VIEW RECIPE
WATER TOT BAKE



See More from Pork
VIEW RECIPE
BONE IN PORK CHOPS



See More from Vegetables
VIEW RECIPE
CHEF CURTIS FAMOUS CHIMICHURRI SAUCE



SERVICE [1-800-TRAEGER](tel:1-800-TRAEGER)

GRILL MAINTENANCE
& TROUBLESHOOTING

FAQs VIDEOS

©2016 Traeger Pellet Grills, LLC

RECIPE ME

×

GET YOUR WEEKLY DOSE OF DELICIOUS

I'm ready to join 519,694 wood-fired enthusiasts to receive free recipes each week.

SUBMIT