

SMOKED BOURBON & ORANGE BRINED TURKEY



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TRAEGER ORANGE BRINE (FROM KIT)

1.25-2.5 GALLONS COLD WATER

TRAEGER TURKEY RUB (FROM KIT)

1 CUP BOURBON

1 TBSP. BUTTER, MELTED

1 TBSP. GRAND MARNIER OR OTHER ORANGE-FLAVORED LIQUOR

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PREPARATION

- Mix Traeger Orange Brine seasoning (from Orange Brine & Turkey Rub Kit) with one quart of water. Boil for 5 minutes. Remove from heat, add 1 gallon of cold water and bourbon. Refrigerate until completely cooled.
- Place turkey breast side down in a large container. Pour cooled brine mix over bird. Add cold water until bird is submerged. Refrigerate for 24 hours.
- Remove turkey and disregard brine. Blot turkey dry with paper towels. Combine butter and Grand Marnier and coat outside of turkey.
- Season outside of turkey with Traeger Turkey Rub (from Orange Brine & Turkey Rub Kit).
- When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes).
- Smoke turkey, breast up, for 2 hours. Increase temperature to 350 degrees F and roast turkey until the internal temperature of the thickest part of the high reaches 165F, 2 to 3 hours, depending on size of turkey.
- Let rest 20 to 30 minutes before serving. Enjoy!
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Difficulty: 3/5

Prep time: 15 mins

Cook time: 3 hrs

Serves: 4 - 6

Hardwood:

Apple

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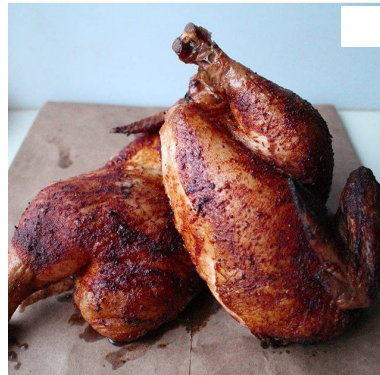
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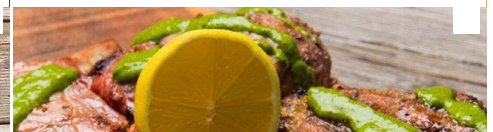
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