



## APPLE WOOD SMOKED TURKEY WITH MAPLE SYRUP AND APPLE CIDER BRINE

Serve 6-8

- 7 cups hot water
- 1/2 cup kosher salt
- 2 cups apple cider
- 1/2 cup maple syrup
- 2 tablespoons maple sugar pepper
- Extra virgin olive oil
- 1 12-14 lb. fresh turkey

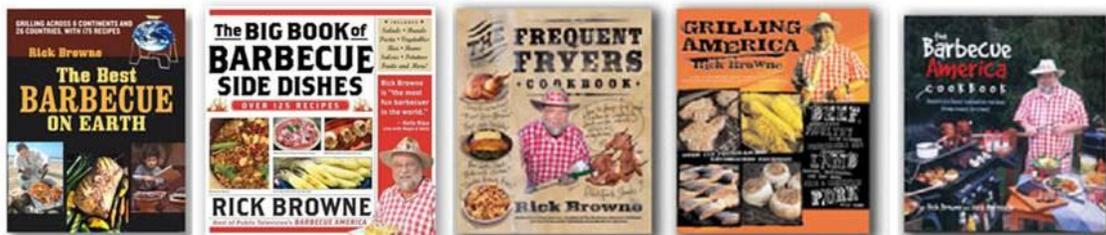
Stir the hot water and salt together until the salt is dissolved. Add the apple cider, syrup and pepper. Cool to below 45 degrees F in the refrigerator.

Mix the brine well. Soak the turkey in the brine for at least 16 hours (I do around 24 sometimes a little more) in a non metal container, a large plastic Tupperware bowl, covered in the fridge. You can even put the bird in the brine frozen and allow it to thaw in the brine.

Start your grill, use a good amount of charcoal and, once the coals are ready, spread them to the outside of grill. Throw on a roasting pan with water in it and set in middle of the charcoal rack between the coals

Toss on a handful of flavored (apple, cherry, pecan) wood chunks on the coals . Then put the top on the grill. Pull the bird out of the brine. Rinse off with water. Pat dry with paper towel, rub with olive oil, salt and pepper, and place on the top cooking rack.

Add charcoal as needed. Leave the exhaust vent all the way open to avoid to much smoke building up in the grill. Add more wood as needed to try and keep a nice light flow of smoke coming out.





You should turn the bird 180 degrees about an hour and a half into the cook to assure even cooking.

An 12-14 pound bird usually gets done between 4.5 to 5 hours with temps between 230F & 280F. On average it takes about 20 minutes a pound.

Pull the turkey off of grill when done, which is around 175F. Cover bird with foil, and wait at least 10 minutes before carving.

