

CITRUS HERB TURKEY

Ingredients For Turkey

- 1 - 10 to 13 lb. turkey
- 1 - Onion cut into eights
- 4 - Stalks Celery, chopped
- 4 - Carrots, chopped
- 2 - Bay Leaves
- 6 - Sprigs Thyme
- 1 to 2 Cups Chicken or Turkey Stock

Set aside or put in the bottom of pan that you will use to roast turkey.

Ingredients For Brine

- 1 C. Salt
- 1 C. Brown Sugar
- 2 - Oranges, quartered
- 2 - Lemons, quartered
- 6 - Sprigs Thyme
- 4 - Springs Rosemary

If your turkey is bigger than 13 lbs. you may need more brine. A good rule of thumb for any brining solution is 1/2 C. salt and 1/2 C. brown sugar for every gallon of water or liquid.

To make the brining solution, dissolve the salt and sugar in 2 gallons of cold water in a clean bucket or a large stockpot. Add the oranges, lemons, thyme and rosemary.

Remove the neck, giblets and liver from cavity of the turkey. Rinse the turkey inside and out under cold running water. Wipe out the inside cavity with paper towels.

Place the turkey into brining solution. Make sure it is completely submerged. Soak the turkey in the brine solution covered and refrigerated for at least 4 hours and up to 24 hours.

Remove the turkey from the brine and rinse well under cold running water. Pat dry with paper towels, inside and out.

Place turkey in a roasting pan on top of the celery, carrots, herbs and stock. Brush with olive oil or butter.

Start your grill on smoke. Smoke turkey for 1 to 1 1/2 hours. Then increase temp. to 350 Degrees. Roast the turkey for 2-3 hours or until the breast reaches 165 degrees in the thigh or 160 degrees in the thickest part of breast.

Let turkey rest for 15 to 20 minutes before carving