

## Karwoski Brined/Smoked Turkey

This recipe has grown from a Sunset recipe found many years back (November 1998). My father and I regularly evaluate and grow this recipe... but the basics remain. Please try it, you'll be glad you did, once you go Brined there's NO TURNING back.

**The Grill** - This is of course is a BBQ'd bird, so you're going to need a BBQ of some sort... bigger the better. Charcoal is preferred, but if you're using a gas grill it should be able to cook indirectly. Remember if your using a charcoal grill, you'll need to add coals every hour or so.

**The Bird** – This turkey will be so good you're going to NEED leftovers, so don't go looking for a measly 12, 15, even 17lb turkey... go BIG. We typically cook (2) 22-28 pounders, and it's actually tough to hold on to what's left, everyone has a hand out ☺ Also don't be afraid of getting a frozen turkey, first their cheaper... second it helps with the brining process. You'll need to keep the bird cold while it's brining (roughly 12-24 hours) so if the bird is partially frozen when you start; it keeps itself cool (built in ice cube). After its thawed enough to remove the little extras they place in both ends (neck, etc) wash the bird thoroughly.

**The Bucket** – Next trick... get yourself a 5 gallon paint bucket w/ lid. \$5-\$10 at the store and you can reuse over every year. This size bucket will easily fit a 30lb bird while keeping it in a relatively small space (using much less brine).

**The Brine** – You'll combine all the ingredients below into the paint bucket and add a couple cups of water to help mix up the ingredients. Place the turkey into the bucket and add water (stir and mix) until the bird is covered. Place the lid on the bucket and let sit 12-24 hours (I prefer 24). Keep the bird cool, being partially frozen works well... typically its cold enough to place the bucket outside, and being that it's in a sealed paint bucket, it's protected.

- 2-3 cups packed brown sugar
- 1 cup coarse kosher salt
- 4 cloves of garlic (either pressed or I used the minced garlic I find in the supermarket)
- 5 large bay leaves
- 1-2 tablespoons peppercorns
- 2 teaspoons dried red pepper flakes
- 1 cup soy sauce

**The Wood** – Some time before you fire up the grill, place your wood chunks (the wood choice is all yours, typically use Alder, Hickory or Mesquite). Your getting them wet so they don't burn, they smoke... Brined/**Smoked** Turkey... get it? After you place the turkey on the grill, you'll place some wood chunks on the edges of the grate.

**Time to Cook!** – Take the bird out of the brine and rinse well, pat the bird dry. Now that it's dry your doing to rub the skin with oil (Olive Oil works for me, but use whatever you like). The season the outside and cavity with salt and pepper (and be generous with the cavity. This gives the skin a beautiful golden brown color. Place the bird on the center of the grill, with coals (or burners) to each side (remember indirect). Usually I shield the wings/legs with a bit of aluminum foil to keep them from getting to much flame. So how long does it take? Well that all depends on the size and temp of your grill, typically a 25lb turkey takes me about 3 hours... maybe more, maybe less. More important that time is temperature. I'll take the bird off the grill shy of 170 degrees (specifically 165 measured at the deepest part of the breast) and let it rest. This "resting" is where you bring it in the house, sit it on the counter and torture everyone in the house with this amazing smelling and looking bird. After about 30 minutes, carve it up and enjoy.

What have I forgot to tell you? Leave room for Turkey Sandwiches!