



## “OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

# Honey Brined Smoked Turkey

Serves: 8 – 10

Cook Time: 6 – 7 hours

### Ingredients:

- 1-gallon hot water
- 1-pound kosher salt
- 2-4 quarts’ beef broth
- 1-pound honey
- 1 (7-pound) bag of ice
- 1 (15 to 20-pound) turkey, with giblets removed
- Vegetable oil, for rubbing turkey
- Oklahoma Joe’s Original Dry Rub

### Directions:

Combine the hot water and the salt in a 28 to a 50-quart cooler. Stir until the salt dissolves. Stir in the beef broth and then honey. Add the ice and stir. Place the turkey in the brine, breast side up, and cover with cooler lid. Brine overnight, up to 12 hours. If needed add more ice to keep the bird cool.

Remove the turkey from the brine and dry thoroughly. Rub the bird thoroughly with the vegetable oil and apply Oklahoma Joe’s Original Dry Rub lightly all over the bird.

Preheat the smoker or grill to 275 degrees. If using a gas grill, build a wood smoker boat using a double thickness of heavy-duty aluminum foil. Place a cup of pecan wood chips in the center of the foil and fold over the edges, making a small pouch. Poke holes in the top of the foil pouch to allow smoke to escape. Set this directly on the metal bar over the gas flame. Set the turkey on the smoke or grill cooking with indirect heat, Close the lid and cook for 3 hours.

After 3 hours check the bird; if the skin is golden brown, place the bird in an aluminum foil roasting pan along with 2 cups of broth and 2 sticks of butter and continue cooking. Also, after 3 hours, replace wood chips with second cup. Continue smoking the bird occasionally basting it with the butter and broth.

Once the bird reaches 160 degrees F, remove from smoker, cover with aluminum foil, and allow to rest for 1 hour. Carve and serve.