

Smoked Turkey on a Pellet Grill

For thorough, temperature-controlled cooking, consider a pellet-grilled smoked turkey for your dinner. Use The Briner and Hi Mountain Brine Mixes to seal in moisture and flavor before grilling and use Cabela's Open Season Spice Blends



PREP TIME: 12-24 hours COOK TIME: 5-6 hours SERVINGS: 15

INGREDIENTS

- 1 package of Hi Mountain Game Bird and Poultry Brine Mix
- 2 gallons of cold water
- 1 whole turkey - 12-14 pounds
- 1 bottle of Cabela's Championship Chicken Rub

DIRECTIONS:

1. Fully thaw turkey in refrigerator
2. In a large bucket, mix Hi Mountain brine mix with 2 gallons of cold water
3. Place Turkey in brine, fully submerging it
4. Place brine bucket in refrigerator for 12-24 hours

DIRECTIONS:

5. Remove brine bucket and remove turkey
6. Rinse and dry turkey with paper towels
7. Liberally apply Cabela's Championship Chicken Rub to turkey
8. Place turkey on a pre-heated pellet grill at 275 degrees
9. Cook turkey for 5-6 hours or until