



# HOLIDAY TURKEY

**SPATCHCOCK** the turkey and place into an empty brining bucket

**POUR** the Sweetwater Spice Classic Holiday Turkey Bath over the bird along with two cups water. Dissolve some kosher salt into one quart of cold water, then pour the mixture over the turkey. Add up to one gallon of water to the bucket to cover the turkey. Refrigerate the turkey in the brine, one pound per hour.

**REMOVE** the turkey from the brine and pat dry with paper towels, then let it rest in the refrigerator for at least two hours.

**PREHEAT** your grill to 275°F, set up for indirect grilling.

**PULL** back the skin of the turkey and season with Cattleman's Grill Ranchero Seasoning, then pull the skin back into place.

**PLACE** the turkey on a bed of root vegetables and then place on the main cooking grate of the grill.

**SMOKE** at 275°F until the internal temperature reaches 135°F (about two and a half hours).

**INCREASE** the temperature to 425°F and continue cooking until the internal temperature reaches 155°F in the breasts and 175°F in the thighs (about 45 minutes).

**REMOVE** from the grill. Rest the Smoked Holiday Turkey for at least 15 minutes before carving ½-inch-thick slices, then serve.

**OPTIONAL:** Strain off the liquid from the pan. Reserve those drippings to add to your gravy, or for soaking the sliced turkey meat.

## HERE'S WHAT YOU WILL NEED

15 Pound Turkey

Sweetwater Spice Classic Holiday Turkey Bath

Cattleman's Grill Ranchero Seasoning



## FLAVOR PROFILE

**Sweetwater Spice Classic Holiday Turkey Bath**

*This is a classic roasting recipe with an Apple juice base, Paprika, Black Peppercorns, Rosemary, Sage, Lemon and Orange zest.*

**Cattleman's Grill Ranchero Seasoning**

*Subtle garlic and lemon flavor that finishes with a slight hint of heat, made for chicken but tastes amazing on turkey, as well as veggies.*