



CHERRY SMOKED BRINED TURKEY BREAST



Brine Recipe:

1 Gallon of water
1 Cup of sugar
1/3 Cup of brown sugar

1/2 Cup of pickling, kosher, or sea salt
1 1/2 Cups of apple juice
12 oz Lawry's Herb & Garlic Marinade with Lemon juice

Brine the Turkey Bone-in-Breast in the refrigerator for at least 1 hour per pound. This breast was brined for 16 hours. Remove the breast from the brine, rinse with cold water, and pat dry. Rub Extra Virgin Olive Oil and your favorite poultry spices on and under the skin. Refrigerate an additional 2 hours.

Preheat your Wood Pellet BBQ Smoker-Grill with Pacific Pellet Gourmet Country Cherry, Northwest Apple, or Smoked Hickory pellets to 180°F. Take the Turkey Breast from the fridge while the grill is preheating. Smoke the Bone-in-Breast for 2 1/2 hours. A Roaster "V" rack works great for breasts. After 2 1/2 hours increase the pit temperature to 325°F until the internal temperature of the Bone-in-Breast reaches 165° F (approx. 4 1/2 hours for a 9 lb breast) . Rest the Turkey Breast loosely under a foil tent for 30 minutes before carving and serving.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)