

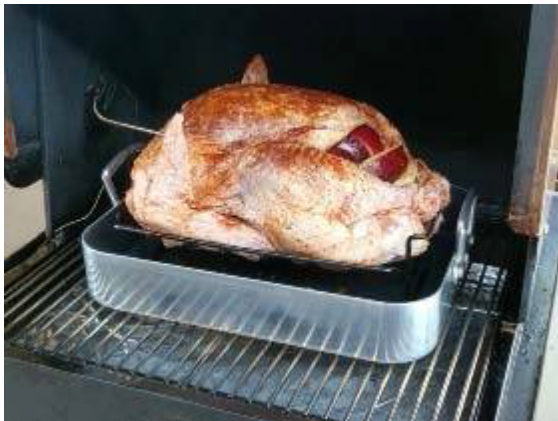


APPLE SMOKED TURKEY (LARGE)



Clean out, rinse the fresh young turkey, and trim excess fat & skin. Save giblets for turkey gravy. Rub Extra Virgin Olive Oil and your favorite poultry spices on and under the skin. Stuff the cavity with Washington State Red Delicious Apples (Optional) which will be tossed after cooking.

Preheat your Wood Pellet BBQ Smoker-Grill with Pacific Pellet Gourmet Northwest Apple or Smoked Hickory pellets to 250°F. A Roaster "V" rack and pan work perfect for a turkey this size. Smoke/cook the Turkey at 250°F until the internal temperature of the thickest part of the breast reaches 170° F (approx. 8 hours for a 20 lb turkey) . Rest the Turkey Breast loosely under a foil tent for 30 minutes before carving and serving. Throw the apples away!



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