



## APPLE SMOKED TURKEY (SMALL)



Select a 10-14 lb Young Turkey when using a vertical turkey roaster. Most Wood Pellet Grills will accommodate an upright turkey of this size. Remove the giblets, rinse the turkey and pat dry. Liberally rub the turkey under and on the skin with Extra Virgin Olive Oil and your favorite Turkey/Poultry Rub. Mount the turkey on a vertical turkey roaster.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F using Gourmet BBQ Northwest Apple, Smoked Hickory, Country Cherry, Mountain Maple, or Pacific Alder pellets. Smoke the Turkey for 1 hour at 180°F. Increase the temperature to 325°F until the internal temperature of the thickest part of the breast reaches 165°-170°F (approx. 3 1/2 hours). The legs and thighs should be at 180°F at this point.

Allow the Apple smoked Turkey to rest loosely under a foil tent 20-30 minutes before carving.



Recipe Compliments of Smokin' Pete ([www.smokinpetebbq.com](http://www.smokinpetebbq.com))