



HICKORY SMOKED SPATCHCOCK TURKEY



Spatchcock (butterfly) a Turkey by removing the Turkey backbone and flattening the breast of the bird. Rub Extra Virgin Olive Oil for the glue on/under the skin and season liberally with your favorite poultry/turkey seasoning/rub before replacing the skin. Wrap the spatchcock turkey tightly with plastic and refrigerate from 4 hours up to overnight.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F with Smoked Hickory, Northwest Apple, or Country Cherry Gourmet BBQ pellets. Remove the Turkey from the fridge while the grill is preheating. Smoke the turkey, skin side down for two hours. Using a FDA compliant for direct food contact mat will keep the turkey from sticking to the grill.

After two hours of smoke, increase the temperature to 325°F until the thickest part of the breast reaches an internal temperature of 170°F. Rest the smoked turkey loosely under a foil tent for 30 minutes prior to carving. Took this 14 pound spatchcock turkey 4 1/2 hours to smoke/cook from an internal temperature of 42° to 170° ... The time is for planning purposes only! Always defer to internal temperatures.



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