



A Recipe from Old Smokey Products Company

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RECIPES // Smoked Turkey

Recipe for the Old Smokey Electric Smoker

Ingredients

- one turkey
- barbecue sauce
- time

Directions

Once you've had turkey smoked in an Old Smokey Electric Smoker, you won't save it for Thanksgiving and Christmas! The result will be a mild smokey flavor, with tender and juicy meat that tastes great any time of the year.

Keep turkey refrigerated until ready to cook. Thaw completely and remove giblets and neck from inside turkey. Wash bird thoroughly and rub inside and out with barbecue sauce or barbecue rub. Place bacon strips across turkey if you want.

Place turkey on lower rack. Cook on High for no more than 20 minutes per pound. Check occasionally. Turkey is done when thermometer stuck into inner thigh away from bone reads 180F. The leg will also move easily when you grasp and rotate it.