



# JUICY SMOKED TURKEY BREAST RECIPE

TENDER, JUICY TURKEY BREAST IS INJECTED WITH A SAVORY TURKEY STOCK MARINADE, SEASONED WITH APPLEWOOD SMOKED SEA SALT, APPLEWOOD SMOKED ESPRESSO PEPPERCORN, AND APPLEWOOD SMOKED PAPRIKA, THEN SLOW-SMOKED UNTIL PERFECTLY FLAVORFUL. AN EASY RECIPE THAT'S PERFECT FOR THANKSGIVING, HOLIDAYS, OR ANY SPECIAL FAMILY DINNER.



## INGREDIENTS

- TURKEY
- 1-4 TURKEY BREASTS (3-4 POUNDS EACH)
- MAYONNAISE (BINDER)
- INJECTION
- 1 CUP TURKEY STOCK
- 1 TABLESPOON APPLEWOOD SMOKED ESPRESSO PEPPERCORN (GROUND)
- 1 TABLESPOON APPLEWOOD SMOKED SEA SALT
- ¼ CUP HONEY
- SEASONING
- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA
- ONION POWDER
- GARLIC POWDER

## FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA

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| PREP TIME<br>30 MIN                                                               | COOK TIME<br>3-5 HRS                                                              | TOTAL TIME<br>4-5 HRS                                                               | SERVINGS<br>8-12                                                                    | DIFFICULTY<br>INTERMEDIATE                                                          |

## STEP-BY-STEP INSTRUCTIONS

### STEP 1: PREPARE THE INJECTION

- IN A SMALL SAUCEPAN COMBINE:
  - TURKEY STOCK
  - HONEY
  - APPLEWOOD SMOKED SEA SALT
  - GROUND APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- HEAT GENTLY UNTIL WELL COMBINED.
- ALLOW THE MIXTURE TO COOL SLIGHTLY.

### STEP 2: INJECT THE TURKEY

- USING A MEAT INJECTOR, INJECT THE TURKEY BREAST THROUGHOUT WITH THE SEASONED STOCK MIXTURE.
- PLACE THE TURKEY IN A SEALED CONTAINER OR LARGE ZIP-TOP BAG AND REFRIGERATE OVERNIGHT IF POSSIBLE.
- WHILE OPTIONAL, ALLOWING THE INJECTION TO REST OVERNIGHT GIVES THE TURKEY EVEN MORE FLAVOR AND MOISTURE.

### STEP 3: PREHEAT THE SMOKER

- PREHEAT YOUR SMOKER TO 250°F.
- APPLEWOOD PELLETS OR WOOD CHUNKS WORK EXCEPTIONALLY WELL WITH TURKEY BECAUSE THEY PROVIDE MILD SMOKE WITHOUT OVERPOWERING THE MEAT.

### STEP 4: SEASON THE TURKEY

- PAT THE TURKEY DRY.
- COAT LIGHTLY WITH MAYONNAISE.
- SEASON GENEROUSLY WITH:
  - APPLEWOOD SMOKED SEA SALT
  - APPLEWOOD SMOKED ESPRESSO PEPPERCORN
  - APPLEWOOD SMOKED PAPRIKA
  - ONION POWDER
  - GARLIC POWDER
- THE MAYONNAISE ACTS AS A BINDER WHILE HELPING CREATE BEAUTIFULLY BROWNE SKIN DURING SMOKING.



# JUICY SMOKED TURKEY BREAST RECIPE CONT'D

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## STEP 5: SMOKE THE TURKEY

- PLACE THE TURKEY BREAST DIRECTLY ON THE SMOKER.
- COOK UNTIL THE INTERNAL TEMPERATURE REACHES 165°F IN THE THICKEST PORTION.
- AVERAGE COOKING TIME IS APPROXIMATELY:
  - 3–4 HOURS FOR ONE TURKEY BREAST
  - 4½–5 HOURS FOR MULTIPLE TURKEY BREASTS
- ALWAYS COOK BY INTERNAL TEMPERATURE RATHER THAN TIME.

## STEP 6: REST BEFORE SLICING

- REMOVE THE TURKEY FROM THE SMOKER.
- TENT LOOSELY WITH FOIL.
- ALLOW IT TO REST 20–30 MINUTES BEFORE SLICING.
- THIS ALLOWS THE JUICES TO REDISTRIBUTE THROUGHOUT THE MEAT FOR MAXIMUM TENDERNESS.

## STEP 7: SLICE AND SERVE

- SLICE THE TURKEY INTO ¾-INCH SLICES.
- SERVE IMMEDIATELY ALONGSIDE YOUR FAVORITE HOLIDAY SIDE DISHES.



## SMOKEHOUSE KITCHEN TIPS:

- INJECT THE TURKEY THE NIGHT BEFORE WHENEVER POSSIBLE.
- APPLEWOOD SMOKE PAIRS BEAUTIFULLY WITH POULTRY BECAUSE IT'S MILD AND SLIGHTLY SWEET.
- USE MAYONNAISE AS A BINDER—IT WON'T MAKE THE TURKEY TASTE LIKE MAYONNAISE.
- ALWAYS USE A DIGITAL MEAT THERMOMETER.
- RESTING THE TURKEY IS JUST AS IMPORTANT AS COOKING IT.

## WHAT TO SERVE WITH

- HOMEMADE STUFFING
- MASHED POTATOES
- GREEN BEANS
- ROASTED VEGETABLES
- BAKED MAC AND CHEESE
- CRANBERRY SAUCE
- DINNER ROLLS

## RECIPE VARIATIONS

- WHOLE SMOKED TURKEY
- CAJUN SMOKED TURKEY
- HERB BUTTER SMOKED TURKEY
- MAPLE GLAZED SMOKED TURKEY
- GARLIC HERB TURKEY BREAST