

## **Best Turkey on the Planet Recipe**

### **Brine the Turkey**

#### **1. Prepare the Turkey**

Remove the turkey's spine using kitchen shears or a sharp knife. Flip the turkey breast-side up and press firmly on the breastbone to flatten it (spatchcock). You'll hear a crack when it's done.

#### **2. Set Up the Brine**

Line a 5-gallon bucket with a plastic bag. Fill the bag with water and your chosen brine mixture, then submerge the turkey. Seal the bag with a zip tie, cover it with ice, and store it outside in cold weather (or in a fridge) overnight.

\* For the best results, brine the turkey for 24 hours. If you're short on time, brine for at least 12 hours.

### **Prepare for Cooking**

#### **1. Dry the Turkey**

Remove the turkey from the brine 60 minutes before cooking. Place it in an aluminum foil roasting pan and let it dry.

#### **2. Make the Compound Butter while the turkey is drying**

Let unsalted butter come to room temperature. Mix the butter with, Salt, Thyme, Sage, Garlic powder, fresh chopped Parsley and Rosemary. Blend thoroughly until smooth.

#### **3. Butter the Turkey**

Carefully separate the turkey skin from the meat and rub the compound butter underneath the skin for maximum flavor and moisture.

#### **4. Season the Turkey**

Coat the turkey generously with Tacticalories Turkey Seasoning—use the entire bottle for bold flavor.

### **Cooking the Turkey**

1. Preheat your pellet smoker to 325°F.

2. Place the turkey breast-side up on a large grill rack set over a roasting pan or baking sheet. Smoke the turkey for 3–4 hours, or until the internal temperature reaches: 165°F in the breast and 175°F in the thighs

#### **3. Rest**

Let the turkey rest for 10–15 minutes before carving and serving.

Enjoy the Best Turkey on the Planet!