

LILLIE'S



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LILLIE'S Q THANKSGIVING TURKEY

INGREDIENTS

2 large onions, *chopped*
2 large carrots, *chopped*
4 celery stalks, *chopped*
1/2 gallon hot water
3/4 cup sugar
1/2 cup salt
1/2 gallon ice
Lillie's Q-Rub

12-15 pound turkey
giblets removed, neck reserved for gravy



PREP TIME: 15 minutes

COOK TIME: 5-6 hours

DIFFICULTY: medium

THE BRINE

- 1 In a large mixing bowl combine the first three ingredients with 1/2 gallon of the hottest water you can get from your kitchen sink.
- 2 Add sugar and salt. Mix until fully dissolved.
- 3 Add 1/2 gallon of ice to the mixing bowl.
- 4 Place turkey in a fridge-friendly container and pour brine over turkey. Brine until ready to cook (*ideally overnight*).

THE TURKEY (SMOKED)

- 1 Truss the turkey.
- 2 Sprinkle turkey with Q Rub until well coated.
- 3 Smoke at 250° in a turkey pan until desired brown color is reached (*roughly 2-3 hours*).
- 4 Cover turkey with aluminum foil and continue to cook until thermometer reads 155° when inserted in thigh (*start checking at the 5 hour mark*).
- 5 Allow turkey to rest for 30 minutes tented with foil before carving.

THE TURKEY (ROASTED)

- 1 Follow steps 1-2 from above, then place in a roasting pan. Roast at 425° for 15 minutes.
- 2 Reduce heat to 350° and roast until thermometer reads 155° when inserted in thigh (*start checking at the 4 hour mark*).

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