



Smoked Turkey with BBQ Gravy

 Dairy Free

READY IN



955 min.

SERVINGS



12

CALORIES



1407 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 0.5 cup apple cider vinegar
- 3 cups apple juice
- 0.5 tablespoon pepper black
- 1 tablespoon peppercorns black
- 1 cup bourbon
- 8 cups chicken stock see
- 1 stick drum from turkey
- 0.5 tablespoon ground mustard

- 0.5 tablespoon ground pepper fresh black
- 1.5 tablespoons ground sage
- 2 cups catsup
- 1 tablespoon juice of lemon
- 0.5 cup brown sugar light
- 5 tablespoons brown sugar light
- 12 servings olive oil
- 1 large onion sliced
- 0.5 tablespoon onion powder
- 3.8 tablespoons onion powder
- 1.5 cups paprika
- 2 cups salt
- 2 tablespoons salt
- 12 servings salt and pepper black freshly ground
- 5 tablespoons sugar
- 1.5 tablespoons thyme leaves
- 22 pound turkey
- 12 servings neck
- 1 tablespoon vegetable oil
- 1 cup water
- 1 gallon water
- 0.8 cup sugar white
- 1 tablespoon worcestershire sauce

Equipment

- bowl
- frying pan
- paper towels
- sauce pan

- oven
- whisk
- loaf pan
- grill
- kitchen thermometer
- aluminum foil

Directions

- Watch how to make this recipe.
- Special equipment: 4 cups hickory wood chips, soaked in water for 60 minutes
- Mix all ingredients in a small bowl and reserve.
- Mix the water, salt, apple juice, bourbon, peppercorn, and sugar into a 5-gallon bucket lined with a resealable bag. Stir until the salt and sugar is dissolved.
- Add the turkey into the bag with the brine. In a garbage bag-lined ice chest filled with ice, place the bucket in and surround with ice. Keep in a cool place and let brine 6 hours or overnight. Turn the turkey after 3 hours.
- Remove turkey from the brine and pat dry with paper towels.
- Rub the turkey with olive oil and massage the rub onto the Turkey.
- Soak wood chips for 1 hour prior to cooking the turkey and drain well. Fill the chimney starter with charcoal and light. Burn until they ash over.
- Place the burned coals to 1 side of the grill.
- Place wood chips on top of coals. Line a standard size loaf pan with aluminum foil and fill 2/3 with water.
- Place in the grill opposite the coals.
- Take the turkey and place on the grill over the pan of water. Insert a probe thermometer in the thigh to keep a check on the temperature as it cooks.
- Place the lid on the grill with the vent open.
- The temperature should remain constant at 225 degrees F. You may need to add more coals and chips every few hours.
- After 1 hour check the turkey, if the skin is golden brown cover with foil. Continue cooking for 4 to 6 more hours or until a probe thermometer reaches 160 degrees F.

- Remove from the oven and let rest 20 minutes before you carve.
- Serve with BBQ Gravy.
- Mix ingredients together and store in an air tight container for up to 6 months.
- Heat the vegetable oil in a saucepan on medium-high heat.
- Add the drumstick and neck and sear until brown.
- Remove from pan and reserve.
- Lower heat and saute the onions.
- Add the stock, scrapping up the fond on the bottom of the pan.
- Add the drumstick and neck into the saucepan. Cover and let simmer until it comes to a boil; about 1 hour. Sauce will reduce down greatly.
- Remove turkey parts.
- Add BBQ Sauce to pan and whisk together. Gravy will thicken. Season with salt and pepper.
- In a medium saucepan, combine all ingredients. Bring mixture to a boil, reduce heat to simmer. Cook uncovered, stirring frequently, for 1 hour 15 minutes.

Nutrition Facts

PROTEIN 43.4% **FAT 36.9%** **CARBS 19.7%**

Properties

Glycemic Index:37.58, Glycemic Load:15.92, Inflammation Score:-10, Nutrition Score:55.569130296293%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.92mg, Epicatechin: 2.92mg, Epicatechin: 2.92mg, Epicatechin: 2.92mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.42mg, Luteolin: 0.42mg, Luteolin: 0.42mg, Luteolin: 0.42mg Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 3.25mg, Quercetin: 3.25mg, Quercetin: 3.25mg, Quercetin: 3.25mg

Nutrients (% of daily need)

Calories: 1407.15kcal (70.36%), Fat: 55.92g (86.03%), Saturated Fat: 12.49g (78.09%), Carbohydrates: 67.17g (22.39%), Net Carbohydrates: 61g (22.18%), Sugar: 50.95g (56.61%), Cholesterol: 473.42mg (157.81%), Sodium: 21400.24mg (930.45%), Alcohol: 6.68g (100%), Alcohol %: 0.6% (100%), Protein: 147.98g (295.96%), Vitamin B3: 54.28mg (271.41%), Vitamin B6: 4.41mg (220.71%), Selenium: 144.79µg (206.85%), Vitamin A: 7290.09IU (145.8%), Vitamin B12: 7.94µg (132.34%), Phosphorus: 1311.96mg (131.2%), Vitamin B2: 1.6mg (94.29%), Zinc: 12.76mg (85.1%), Potassium: 2224.38mg (63.55%), Vitamin B5: 5.75mg (57.46%), Iron: 9.98mg (55.42%), Magnesium: 217.4mg (54.35%), Vitamin E: 7.32mg (48.81%), Copper: 0.86mg (42.87%), Manganese: 0.73mg (36.47%), Vitamin B1: 0.46mg (30.41%), Vitamin K: 29.69µg (28.27%), Fiber: 6.17g (24.68%), Calcium: 182.28mg (18.23%), Folate: 70.04µg (17.51%), Vitamin D: 1.95µg (13.02%), Vitamin C: 6.32mg (7.65%)