

# Tim Farmer's Country Kitchen

## SMOKED TURKEY

*Brine (double ingredients as needed to cover turkey)*

*1 gallon of water*

*1 cup kosher salt*

*1 cup brown sugar*

*2 tablespoons black pepper*

*½ cup soy sauce*

*Capful of liquid smoke flavor*

*1 teaspoon thyme*

*2 tablespoons garlic powder*

*Dash of Worcestershire*



Bring all ingredients to a simmer on the stove until all dissolved. Remove and cool completely. Add in turkey and put back in fridge overnight (12-14 hours).

*Melted butter*

*½ teaspoon rosemary*

*½ teaspoon thyme*

*¼ teaspoon pepper*

*¼ teaspoon salt*

*¼ teaspoon garlic powder*

Mix together ingredients and brush all over turkey. Soak cherry chips in water before adding to electric smoker. Heat smoker to 250 degrees (Smoke ½ hour per pound of turkey until internal temp reaches 165 degrees).

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