

Smoked Spatchcocked Turkey on the Traeger

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 14 pound Turkey
- Turkey brine
- 5-6 garlic cloves, smashed
- 2 Tablespoons Butter
- 1 sprig of fresh rosemary
- 2 Tablespoons olive oil

Instructions:

Start by brining your turkey. Choose your favorite brine recipe.

Place your thawed turkey in the brine, in the refrigerator, 12-24 hours prior to cooking.

Next Spatchcock your turkey. Remove the neck. Place your turkey breast side down on a large cutting board or platter. Cut along both sides of the backbone with poultry shears. Remove the backbone. Then, flip the turkey over and press down until you hear a crack. The turkey should lie flat.

Coat both sides of the turkey with the olive oil. Stuff the butter, rosemary leaves and smashed garlic cloves under the skin, on top of each breast.

Preheat your Traeger to 275 degrees F. Place the seasoned spatchcocked turkey directly on the grate. Insert the meat thermometer into one breast.

Smoke for 4 - 4.5 hours or until the meat thermometer reaches 165 degrees F in the breast.

Remove the turkey from the Traeger and allow it to rest for 15-30 minutes before carving.