Favourite Recipes from our Members

AREA"F2" SMOKED TURKEY

Serves: 6-8
Prep Time: 8-10 hours

wild turkey
melted butter
honey
maple syrup
soy sauce
cayenne pepper
white pepper
black pepper
salt
season salt
poultry seasoning
sweet basil
prepared mustard
garlic powder
onion powder

It`s easy to see this recipe got its name. You include everything but the kitchen sink. The actual ingredients you use are up to you depending on what you like and what you got around the kitchen.

Combine the melted butter, honey, maple syrup and soy sauce to create a thick sauce. Paint the turkey liberally inside and out with this mixture. Combine the dry ingredients and rub them generously all over the turkey inside and out. Paint the bird one more time with the sauce. Put the turkey on the smoker or the gas grill in smoker mode. For even more unusual flavor use fruit juice, wine or beer in the drip part.
Slow cook for 8-10 hours.