



TRAEGER TURKEY DEMO DAY!

Turkey Brine - by Kosmo's Q

Ever want to know how to cook a thanksgiving turkey better than you ever have? Our Turkey Brine Recipe will change everything you thought you knew about your Thanksgiving turkey. Add tons moisture and flavor to your Turkey breast this year. With our turkey recipe, you will get extraordinary results this holiday with minimal effort. Our easy Turkey Brine mixes in seconds and delivers tons of compliments.

How to Brine Your Turkey

Mix 2.5 cups Kosmo's Turkey Brine to 2 gallons of water, blend well. Place turkey in brine bag or plastic container, breast side down and cover completely with brine mixture. Place in large container and refrigerate 1 hour per pound of meat.

Remove from brine, rinse and pat dry with paper towels.

Spread butter under skin and over skin and season bird with Traeger Pork and Poultry Rub and Traeger Big Game Rub then air dry in refrigerator (covered with paper towel) for 4-6 hours.

How to Cook Your Turkey Traeger Style

1. Preheat Smoker or Oven to 180° use super smoke if available.
2. Place bird on cooking rack, breast side up for 2 hours
3. Turn Traeger up to 350° and roast turkey
4. Approximate 2/3 of the way through cooking, cover breast and wings with a loose piece of tin foil.
5. Finish cooking until breast meat reaches 165° and the thickest part of the thigh reaches 165°.
6. Rest in prewarmed cooler for 30 minutes or more, carve and serve.