

# Smoked Barbecued Turkey

Recipe from *Weber's Real Grilling™* by Jamie Purviance

**Prep time:** 15 minutes

**Grilling time:** 2 ¼ to 3 hours



## Ingredients

- 🍴 1 Turkey, 11 to 13 pounds
- 🍴 Extra virgin olive oil
- 🍴 Kosher salt
- 🍴 Freshly ground black pepper
- 🍴 3 cups chicken stock
- 🍴 3 handfuls hickory chips, soaked in water for at least 30 minutes
- 🍴 1 stick unsalted butter, cut into 8 pieces
- 🍴 1 tablespoon dried marjoram
- 🍴 1 teaspoon dried thyme
- 🍴 1 teaspoon granulated garlic

## Instructions

1. Remove the neck and giblets from the turkey cavity and reserve for another use. If your turkey has a metal or plastic trussing clamp, leave it in place. Lightly brush or spray the turkey all over with oil. Season generously with salt and pepper inside and out.
2. In a medium saucepan over medium-high heat, cook the chicken stock, butter, marjoram, thyme, garlic, and ½ teaspoon of pepper until the butter has melted. Pour a cup of the chicken stock mixture into a small bowl. Draw the mixture in the bowl into a kitchen syringe. Inject the syringe into drumsticks, thighs, and breast of the turkey, refilling the syringe each time. Pour the remaining 2 cups of the chicken stock inside a heavy duty roasting pan. Place the turkey breast side up, on a roasting rack, and set inside the pan.



3. Follow the grill's instruction using wood chips. Grill the turkey over Indirect Medium heat, using wood chips for the first 30 minutes. Check the turkey after the first 30 minutes. Check the turkey after the first hour. If any parts are getting too dark, wrap them tightly in aluminum foil. Check again after another hour and cover any dark areas with foil. The turkey is done when the internal temperature reaches 165°F in the breast and 175°F in the thickest part of the thigh, 2 ¼ hours to 3 hours. Transfer the turkey to a cutting board and let rest for 20 to 30 minutes before carving (the internal temperatures will rise 5°F to 10°F during resting). Serve warm or at room temperature.