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26 Lyerly St.    Houston, TX 77022    713-691-2935    800-356-5189    Fax: 713-691-3250

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Smoked BBQ Turkey - This recipe was first created for deep-fried turkeys, but works just great in the BBQ for all poultry and it makes a great fish marinade too.

Many people like to cook their turkey on those upright stands.. Place a pan underneath the whole thing so the juices can accumulate and generate steam underneath the turkey. Note: This recipe requires advance preparation.

**Creole Butter Recipe for a 12 lb. turkey**

- 1 can beer of choice
- 1 pound butter
- 1 tablespoon Big Time BBQ Rub (or your favorite rub)
- 1 tablespoon paprika
- 1 tablespoon freshly ground white pepper
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon dry mustard
- 1 tablespoon finely ground black pepper
- 1 teaspoon cayenne – optional- omit for a milder turkey

Melt the butter in saucepan and add the beer and spices. Mix well. Let cool, then inject.

Yield: About 2 1/2 cups

Heat Scale: Medium

The night before you plan to cook, inject the turkey all over with the Creole Butter recipe. Wrap in a big plastic bag and refrigerate overnight. The next day, prepare the cooker indirect at 325 degrees F. using apple wood for flavor. Season the turkey liberally with the Creole Seasoning. Place the turkey on the stand, and stand the whole thing up in a pan. If you have any reserved marinade, add it to the pan. Cook until the internal temp of the white meat is 160 degrees F. and the dark meat is 180 degrees F. This will take about 3 hours. Remove the turkey to a platter. Tent it loosely and rest for 20 minutes. Carve and serve.

Yield: About 12 servings

Heat Scale: Mild - Omit the cayenne pepper for a milder turkey

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