

Dry Brine Spatchcock Turkey

Prep: 30 minutes • Cook: 1 hour 30 minutes

A smoky, high-heat roasted turkey with shatteringly crisp skin and exceptionally juicy, evenly seasoned meat thanks to a fragrant dry brine and spatchcock technique.

Ingredients

- 1 (12-pound) turkey (defrosted)
- 1/4 cup Hey Grill Hey Apple Spice Turkey Brine
- as needed avocado oil (for spraying)

Instructions

1. Spatchcock the turkey: remove giblets and neck, place breast-side down, cut along both sides of the backbone with kitchen shears to remove it, snip the cartilage at the breastbone, flip the bird, press firmly to flatten, and tuck wing tips behind the breasts.
2. Dry brine the turkey: sprinkle Apple Spice Turkey Brine evenly over the entire bird, including under the breast skin; place on a baking sheet (uncovered) in the refrigerator for 24–48 hours, or at least 1 hour per pound.
3. Preheat the smoker to 350°F using a mild wood such as apple or maple.
4. Prepare the turkey for smoking: remove from the refrigerator, wipe off excess brine with paper towels, and spray the skin lightly with avocado oil.
5. Smoke the turkey breast-side up on the grates until the breast reaches 160°F and the thighs reach 170°F (about 90 minutes for a 12-pound turkey; cook to temperature, not time).
6. Rest the turkey tented with foil for 15–20 minutes to allow carryover cooking to bring the breast to 165°F and thighs to 175°F.
7. Slice and serve with your favorite sides.

Tags: Turkey, Smoked, Dry Brine, Spatchcock, Thanksgiving, Poultry
