

Honey Hog Spatchcock Turkey

Prep: Overnight brine (at least 1 hour per pound), plus ~20–30 minutes active prep and 30 minutes rest • Cook: About 2 hours 45 minutes for a 12 lb turkey (time varies by size)

A juicy, wet-brined and spatchcocked turkey seasoned with Honey Hog and black pepper, smoked low and slow for a mahogany, subtly sweet and peppery crust with buttery basting for extra richness.

Ingredients

- 1 (12–13 lb) turkey
- as needed Meat Church Honey Hog seasoning (or substitute Gospel, Holy Gospel, Hickory, Texas Sugar, Hail Mary, Garlic & Herb, or Hot Honey Hog)
- to taste black pepper, 16-mesh
- 2 tbsp mayonnaise (for a binder (optional; substitute olive oil))
- 1 gallon water
- 1 package Meat Church Bird Bath Poultry Brine
- as needed butter, melted (for basting)

Instructions

1. Thoroughly mix the entire package of Meat Church Bird Bath Poultry Brine with 4 cups of water in a medium stock pot.
2. Bring the mixture nearly to a boil, stirring to dissolve the salt and sugar, then remove from heat.
3. Add 8–12 cups of ice water to cool the brine completely.
4. Place the turkey in a food-safe container and pour in the brine to completely submerge; add more water if necessary.
5. Refrigerate and brine overnight or at least 1 hour per pound.
6. Remove the turkey from the brine, rinse thoroughly, and pat dry.
7. Spatchcock the turkey by cutting along both sides of the backbone with poultry shears or a knife to remove it; press the bird flat. Reserve backbone for stock or gravy, if desired.
8. Preheat the smoker to 275°F. Use a medium smoking wood such as pecan, hickory, or a fruit wood (pellets are fine).
9. Optional: Lightly coat the turkey with mayonnaise as a binder (substitute olive oil if preferred).
10. Season the underside of the turkey with Honey Hog seasoning.
11. Flip the turkey skin-side up; season lightly and evenly with 16-mesh black pepper.
12. Season the skin side evenly and liberally with Honey Hog, making sure to get underneath the legs and wings. Let the seasoning adhere for at least 15 minutes.
13. Place the turkey in the smoker and cook, basting with melted butter about every 45 minutes.

14. Monitor color; loosely wrap wing tips, drum ends, or darkening areas with light-duty foil as needed to prevent over-browning.
15. Smoke until the thickest part of the breast reaches at least 160°F (approximately 2 hours 45 minutes for a 12 lb turkey; larger birds will take longer).
16. Remove the turkey from the smoker and rest at least 30 minutes (longer rest is fine).
17. Carve, serve, and enjoy.

Tags: Turkey, Smoked, BBQ, Holiday, Poultry, Thanksgiving

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