

Maple Bourbon Turkey

Prep: Overnight brine; ~30 minutes active prep • Cook: Smoke at 275°F until breast reaches 160°F (carryover to 165°F)

A wet-brined, pellet-smoked turkey infused with maple and bourbon, finished with a glossy maple-butter glaze for deep smoke, gentle sweetness, and beautiful color.

Ingredients

- 1 (12–15 lb) turkey
- to taste Meat Church The Gospel (or preferred BBQ rub)
- 1 gallon water
- 1 package Meat Church Bird Bath Poultry Brine
- 3/4 cup maple syrup (Grade A) (for brine)
- 3/4 cup bourbon (for brine)
- 8–12 cups ice water (to cool brine)
- 1 stick unsalted butter (for glaze)
- 1/4 cup maple syrup (Grade A) (for glaze)

Instructions

1. Prepare the brine: In a medium stock pot, mix the entire package of poultry brine with 4 cups water. Add 3/4 cup maple syrup and 3/4 cup bourbon, stir, and bring to a boil.
2. Remove from heat and add 8–12 cups ice water to completely cool the brine.
3. Place the turkey in a food-safe container and pour in the brine, ensuring the turkey is fully submerged. Add additional water if necessary.
4. Refrigerate overnight or 45–60 minutes per pound.
5. Preheat a pellet grill to 275°F using a lighter smoke pellet such as hickory, pecan, or a fruit wood.
6. Remove the turkey from the brine, rinse thoroughly, and pat dry.
7. Season the outside and cavity of the turkey evenly with Meat Church The Gospel (or preferred seasoning). Be sure to season under the skin and in crevices. Let adhere for at least 15 minutes.
8. Place the turkey in a roasting pan (optional) to catch drippings and help maintain shape. Cover tips with foil if they darken too quickly.
9. Smoke until the deepest part of the breast reaches 160°F. The temperature will carry over to the USDA-recommended 165°F after resting. Remove to rest.
10. Make the glaze: Melt the butter in a small saucepan and stir in 1/4 cup maple syrup.
11. Brush or pour the maple-butter glaze over the turkey while it rests.

12. Carve, serve, and enjoy.

Tags: Turkey, Smoked, Barbecue, Holiday, Bourbon, Maple

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