

Mexican Turkey Breast (Smoked, Jalapeño-Brined)

Prep: Overnight marinade + 15 minutes seasoning rest • Cook: Cook at 275°F until internal temp reaches 160°F (time varies)

Savory, gently spicy smoked turkey breast marinated in pickled jalapeño juice and kissed with Dia de la Fajita seasoning, finished with buttery basting for a juicy, aromatic centerpiece.

Ingredients

- 1 boneless turkey breast
- to taste Meat Church Dia de la Fajita seasoning
- 26 oz can pickled jalapeño peppers with juice (La Costeña; include jalapeños and carrots if desired)
- 1 stick unsalted butter (sliced, for wrapping)
- 4 tbsp unsalted butter (for basting)

Instructions

1. Place the boneless turkey breast in a food-safe container. Pour in the entire 26 oz can of pickled jalapeño peppers with juice (include jalapeños and carrots if desired). Refrigerate and marinate overnight.
2. Preheat your smoker to 275°F using your preferred wood (oak, hickory, pecan, maple, alder, or a fruit wood).
3. Remove the turkey from the marinade. Lightly season all sides with Meat Church Dia de la Fajita seasoning. Let the seasoning adhere for 15 minutes.
4. Place the turkey breast directly on the smoker grate.
5. When the internal temperature reaches 120°F, begin basting the turkey with unsalted butter every 30 minutes.
6. At 145°F internal, transfer the turkey to an aluminum pan (or wrap in foil) with the sliced stick of butter. Cover the pan with foil and return to the smoker.
7. Continue cooking until the internal temperature reaches 160°F in the thickest part of the breast.
8. Remove the turkey from the pan and pour the residual butter over the top of the breast.
9. Rest the turkey for 15 minutes.
10. Slice against the grain and serve.

Tags: Mexican, Turkey, Smoked, BBQ, Holiday, Spicy

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