

Honey Smoked Turkey

Ingredients:

1 (12 pound) whole turkey
2 TBS chopped fresh sage
2 TBS ground black pepper
2 TBS celery salt
2 TBS chopped fresh basil
2 TBS vegetable oil
1 (12 ounce) jar honey
½ pound mesquite wood chips

Directions:

Preheat grill for high heat. If you are using a charcoal grill, use about twice the normal amount of charcoal. Soak wood chips in a pan of water, and set next to the grill.

Remove neck and giblets from turkey. Rinse the bird and pat dry. Place in a large disposable roasting pan.

In a medium bowl, mix together sage, ground black pepper, celery salt, basil, and vegetable oil. Pour mixture evenly over the turkey.

Turn the turkey breast side down in the pan, and tent loosely with aluminum foil.

Place the roasting pan on the preheated grill. Throw a handful of the wood chips onto the coals. Close the lid, and cook for 1 hour.

Throw about 2 more handfuls of soaked wood chips on the fire. Drizzle ½ the honey over the bird, and replace the foil. Close the lid of the grill, and continue cooking 1 ½ to 2 hours, or until internal temperature reaches 180 degrees F (80 degrees C) in the thickest part of the thigh.

Uncover turkey, and carefully turn it breast side up in the roasting pan. Baste with remaining honey. Leave the turkey uncovered, and cook 15 minutes. The cooked honey will be very dark.



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Ripe strawberries with a hint of sweet cherry, pineapple in a fruit cocktail.