



Spicy Maple Holiday Turkey

with Schultz's Gourmet by Hanch

Ingredients

- * 1 natural turkey (minimally processed- 1 raw lb. per person)
- * Schultz's Gourmet Rub

Spicy Maple Injection and Glaze

- * 1/2 cup Schultz's Sweet Heat
- * 1/2 cup chicken stock
- * 1 stick unsalted butter
- * 1/4 cup maple syrup
- * 1 tsp kosher salt
- * 1/2 tsp white pepper
- * 1 tsp granulated garlic
- * 1 tsp soy sauce
- * 1/2 tsp cayenne pepper

* 1/2 tsp chipotle chili powder

*(Optional sage, rosemary and thyme)

*adjust as necessary for the size of your bird.

Directions:

Add all ingredients (not the turkey) to a saucepan and bring it to almost a boil while whisking. Allow to cool before use.

Prepare smoker to run at 275 degrees with your favorite wood. I choose cherry for the turkey. Inject the entire turkey with the injection recipe. Season turkey heavily with Schultz's Original Rub and place on smoker. (you may also choose to cook your turkey in an oven, if so roast the turkey uncovered at a temperature ranging from 325°F to 350°F) Using a meat thermometer, monitor the internal temperature. When the internal temperature gets to 160 degrees, use the remainder of the injection / glaze to baste turkey. Remove turkey from smoker when it hits over 165 degrees internal temperature. Cover and allow to rest for 10-15 minutes. The internal temp should climb to above 165 while resting giving you a safe, juicy bird.

Tips : this recipe is not set in stone - be creative. You may want to stuff the cavity with with sage, rosemary and thyme as an option.