



# BRINED TRAEGER TURKEY

Give your turkey a flavor bath in our orange citrus brine, then give it a rubdown with Traeger Turkey Rub and roast over our special Turkey Blend Hardwood for a bird worth remembering.

## INGREDIENTS

TRAEGER ORANGE BRINE (FROM KIT)

1 CUP BOURBON

ORANGE- FLAVORED LIQUOR

TRAEGER TURKEY RUB (FROM KIT)

1 TBSP. BUTTER, MELTED

HARDWOOD:

1.25-2.5 GALLONS COLD WATER

1 TBSP. GRAND MARNIER OR OTHER

TURKEY PELLET BLEND  
(INCLUDES RUB & BRINE KIT)

## PREPARATION

Mix Traeger Orange Brine seasoning (from Orange Brine & Turkey Rub Kit) with one quart of water.

Season outside of turkey with Traeger Turkey Rub (from Orange Brine & Turkey Rub Kit).

Boil for 5 minutes. Remove from heat, add 1 gallon of cold water and bourbon. Refrigerate until completely cooled.

When ready to cook, preheat the Traeger Grill to 325 degrees F for 10 to 15 minutes.

Place turkey breast side down in a large container. Pour cooled brine mix over bird. Add cold water until bird is submerged. Refrigerate for 24 hours.

Smoke turkey, breast up, for 2 hours. Increase temperature to 350 degrees F and roast turkey until the internal temperature of the thickest part of the high reaches 165F, 2 to 3 hours, depending on size of turkey.

Remove turkey and disregard brine. Blot turkey dry with paper towels. Combine butter and Grand Marnier and coat outside of turkey.

Let rest 20 to 30 minutes before serving. Enjoy!



# TURKEY SIDEKICKS

Every hero needs a sidekick. Make sure your sides are as good as your main dish. From the outdoor enthusiast, the backyard BBQ hero to the ultimate culinary foodie, we've got a complete list of recipes for every taste. Stuffing, potatoes, casserole and just about everything in between, we've got you and your crew covered. A turkey is only as good as its sidekicks, so make 'em smokin.'

**Check out our full recipe list of Thanksgiving sides below at [Traegergrills.com/recipes](https://traegergrills.com/recipes)**



## THE SIDES

Dress your main dish with these side dishes. You won't just be celebrating the bird with grub this good.

- Baked Pear, Bacon & Brown Butter Stuffing
- Traditional Stuffing
- Baked Sweet Potato Casserole with Marshmallow Fluff
- Baked Winter Squash Au Gratin
- Marshmallow Hasselback Sweet Potatoes
- Mashed Potatoes
- Baked Green Bean Casserole with Pulled Pork
- Baked Otium House Roll by Chef Timothy Hollingsworth
- Baked Cheesy Corn Pudding
- Skillet Potato Cake



## THE SAUCES

The spuds shouldn't be the only ones getting sauced. Douse your Thanksgiving plate with these sauces and pour over flavor so good, you'll want it on everything.

- Cranberry Sauce
- Roasted Cranberry Sauce with Red Wine & Cinnamon
- Ultimate Scratch Gravy
- Homemade Turkey Gravy
- Bourbon BBQ Sauce



## THE COCKTAILS

Raise a glass to these holiday cocktails. Tie the whole feast together with something everyone can cheers to.

- Robert Palmer by Jim Meehan
- Traeger Old Fashioned
- The Bacon Old-Fashioned Cocktail by Jeffrey Morgenthaler
- Rabbit Tail Cocktail
- The Old Orchard Cocktail