

INGREDIENTS

- 1 Whole Turkey (not pre-brined)
- 2 Gallons of Cold Drinking Water
- 2-3 lbs. of Your Favorite Butter
- 1 BB Maple Chipotle Turkey KISS DIY Kit
 - 2 BB Chipotle Seasoning Shakers
 - 2 lbs. of 100% Pure Sea Salt
 - 16oz of Pure Ohio Maple Syrup

INSTRUCTIONS

1. In the bucket or large mixing bowl, mix the brine by combining 2 gallons of water with 2 lbs. of 100% Pure Sea Salt until the salt is dissolved.
2. Place the turkey into the brine and let sit for 1 hour per pound of turkey (ex. 15 lb. turkey needs to brine for 15 hours) in a refrigerator or cooler with ice.
3. Remove turkey from brine and remove excess liquid. Pat dry.
4. Melt 2 cups of butter.
5. Mix 2 cups of Pure Ohio Maple Syrup and 8 Tablespoons of Bearded Butcher Blend Chipotle Seasoning into the melted butter.
6. Inject the turkey with as much of the mixture as you like in several spots of the turkey, reserving some to baste the turkey with throughout the cooking process.
7. Coat the outside of the turkey with Bearded Butcher Blend Chipotle Seasoning.
8. Preheat oven or smoker to 350°F.
9. Place turkey into oven or smoker, baking for approximately 13 minutes per pound of turkey (ex. 15 lb. turkey bakes for 3 hours and 15 minutes). Periodically check the temperature and basting the bird.
10. Once the turkey's internal temperature reaches 160°F, remove the bird from the oven or smoker.
11. Carve turkey, adding additional Bearded Butcher Blend Chipotle Seasoning if desired.
12. Enjoy!



Maple Chipotle Turkey KISS

Making your own Bearded Butchers Maple Chipotle Turkey has never been easier! Follow these simple steps and prepare your taste buds for the party of their lives!

REQUIRED TOOLS

- Large Mixing Bowl or Bucket for Brining
- Mixing Spoon
- Microwavable Bowl
- Sauce Injector
- Thermometer
- Refrigerator or Cooler with capacity to hold bucket or mixing bowl while the turkey is in the brining stage.
- Basting Brush
- Sharp Knife
- Smoker or Oven

NOTES

- Be sure to thaw the turkey beforehand.
- Give yourself plenty of time to properly brine and cook the turkey for best results.
- When purchasing a turkey, be sure it hasn't been pre-brined.
- Be sure to remove gizzard, heart, ice, etc. that might be inside the turkey before beginning.



To see the video of Scott making the KISS turkey, scan this code:

