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Curley's Sausage Kitchen
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Smoked Chicken, Turkey or Game Hen Recipe

Whole fresh chickens, turkey or game hens
1# of Curley's Brown Sugar Cure
½ gallon of cold water

Procedure

- *Dissolve 1# of Brown Sugar Cure in ½ gallon of cold water, stir well.
- *Take out any giblets or necks. Place chicken, turkey or game hens in a shallow pan to collect cure run off.
- *Pump cure in to breast, thighs, legs, wings and back using a meat hand pump. Pump 10% of weight.
- *Place pumped chicken, turkey or game hens in a dry pan and rub all sides and ends, rub some on the inside of cavity with brown sugar cure.
- *Place pumped and rubbed chicken, turkey or game hens in a clean clear plastic bag, seal with twisty.
- *Cure in refrigerator for 4-5 days.
- *Note: This dry cure method, do not add any extra brine water for it to soak in.

Smoking

- *Rinse chicken, turkey or game hens with cold water; don't soak loins in water, but rinse for a few seconds.
- *Place in ham bags or place on smokehouse screens and let stand at room temperature to dry.
- *Preheat smokehouse to 130 degrees.
- *Place chicken, turkey or game hens in smoker for 1-2 hrs. or until dry to touch, damper open, no smoke.
- *Turn temp. up to 150-160 degrees. damper ½ open, smoke on for 1-2 hr. or until desired color.
- *Turn temp. up to 170-180 degrees, damper closed, no smoke.
- *Cook at this temp until internal temp is 165 degrees.
- *Let cool at room temp. for 1 hr. Place in clean clear plastic bag, put in refrigerator to cool over night. Make sure air gets to chicken, turkey or game hen to cool properly.
- *Slice and eat, or debone and freeze to heat up for a later date.