

Beer Butt Turkey



Ingredients: Turkey Medium, clean bucket, firefly bbq brine. Kansas Sweet & Smoky Rub, 1 can of beer or cider .

Prep Time: 1 day
Cook Time: 2H-3H

Instructions

- 1:** Dissolve 1 cup of fireflybbq BBQ brine mix in 1 gallon (4 Lt) of water in a bucket. Remove any string or giblets from the Turkey.
- 2:** Submerge Turkey in the brine. Place somewhere cool and leave for 12 to 24 hours..
- 3:** Remove the Turkey from the brine, and pat dry. Open the can of beer and remove half (quality control is essential). Sprinkle some rub over the Turkey.
- 4:** Place the Turkey cavity side down on top of the can and move the legs forward to form a tripod, and it should stand upright on its own. Place onto a tray.
- 5:** Set up the BBQ for indirect grilling (325F/162C) and place the Turkey on the BBQ, and add 1 cup of wood chip if desired, then cover.
- 6:** After 2 to 3 hours check with a thermometer for a temperature of 160F 70C in the thickest part. Remove from the BBQ and let rest for 20—30 minutes before carving.

Variations:

OVEN: Step 5 after smoking you can place in a pre heated oven 325F 162C.

You can use any beer, ale or even cider for this dish.

Brining works equally well with chicken or pork joints.

