

Turkey in a Smoker

This is a great recipe for smoked turkey. A barbecue grill is nearly impossible to cook a large bird. A smoker is best for this. I prefer hickory chips or hickory wood. Hickory generates a more even smokiness than other woods, and it does not matter whether the wood is green or seasoned. Mesquite, if not well seasoned, will generate a creosote type coating because of the sap that oozes out of the wood while cooking.

Recipe by [Eduardo Andrews](#) | Created on **Mar 8, 2022**

Ingredients

- 1 (10 pound) whole turkey, neck and giblets removed
- 4 cloves garlic, crushed
- 2 tablespoons seasoned salt
- ½ cup butter
- 2 (12 fluid ounce) cans cola-flavored carbonated beverage
- 1 apple, quartered
- 1 onion, quartered
- 1 tablespoon garlic powder
- 1 tablespoon salt
- 1 tablespoon ground black pepper

Directions

- Preheat smoker to 225 to 250 degrees F (110 to 120 degrees C).
- Rinse turkey under cold water, and pat dry. Rub the crushed garlic over the outside of the bird, and sprinkle with seasoned salt. Place in a disposable roasting pan. Fill turkey cavity with butter, cola, apple, onion, garlic powder, salt, and ground black pepper. Cover loosely with foil.
- Smoke at 225 to 250 degrees F (110 to 120 degrees C) for 10 hours, or until internal temperature reaches 180 degrees F (80 degrees C) when measured in the thickest part of the thigh. Baste the bird every 1 to 2 hours with the juices from the bottom of the roasting pan.

Nutrition Facts

Serving: **1 (10 pound) turkey** | Calories: **625.2 kcal** | Carbohydrates: **9.8 g** | Protein: **71.2 g** | Saturated fat: **11.6 g** | Cholesterol: **225.1 mg** | Sodium: **1184.8 mg** | Fiber: **0.7 g** | Sugar: **7.6 g**

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