

# TRAEGER TALK



## COOKING A PERFECT TURKEY

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[www.homeofeconomy.net](http://www.homeofeconomy.net)

Cooking the perfect turkey on the Traeger is easier than you think. First thing you need to do is to pick up a Traeger turkey cooking kit at Home Of Economy. This will include the brine kit, and the perfect pellets for smoking your turkey. The day before you are going to cook your turkey put it into the Traeger brine per the package directions and let it sit overnight in the fridge. Take it out of the brine and pat dry with a paper towel and season the inside cavity of the turkey with Traeger pork and poultry rub. Let it sit in the fridge for an hour. Remove from fridge and put softened garlic butter under the skin of the breast. Preheat your grill to 225 degrees. Place your turkey on a roasting rack inside a roasting pan, if you have a Traeger rib rack you can turn it upside down and it will work as a roasting rack. Place the turkey on the grill and let it cook until it reaches an internal temp of 100-110 degrees, turn the grill up to 350 degrees and cook until internal temp of 160 degrees. Let rest for at least 15 minutes as the turkey will continue to cook to 165 degrees. Carve and enjoy the juiciest turkey you have ever eaten. November 16 we will be serving samples of turkey cooked on the Traeger from 10:00AM-2:00PM so come down and check it out.

