



This is a basic recipe for doing the turkey on your water smoker this Thanksgiving or Christmas, please feel free to play around with your own combination of herbs spices and sauces.

**Serves 8 -12**

**Preparation time 15 minutes** - Can be done the day before and then refrigerated overnight.

**Cooking Time** ± 6 hours (220 - 250°F)

**Ingredients**

1 Turkey 10 - 12lbs

100g sun dried tomato pesto (store bought or homemade)

BBQ Rub (store bought or homemade) we've used Steve Raichlen's Mediterranean rub.

Cherry wood (Chunks or Chips).

**Method**

Set up your water smoker [see here for basic set up instructions](#), allowing for the fact that you will need to keep the smoker going for at least 6 hours, so don't skimp on the charcoal.

Make sure the Turkey is fully defrosted before you start. Step 1 through to step 3 should be done at least 2 hours before going onto the smoker, but can be done in advance the day before and then the bird should be kept refrigerated overnight.

**Step 1**

Loosen the skin, by pushing your fingers beneath it. Be careful not to make a hole in the skin (those of you with long nails).

**Step 2**

Once the skin is loose, take a teaspoon and use this to insert the pesto beneath the skin, making sure to spread the pesto evenly.

**Step 3**

Use some of the left over pesto and rub the outside of the turkey (this will not only add flavour to the skin, but will also help to make the BBQ rub stick to the bird). Sprinkle the turkey with plenty of BBQ rub, then massage the bird thoroughly.

**Step 4**

Take the turkey out of the refrigerator and allow it to come to room temperature before placing it on one of the cooking grills of your water smoker.

**Step 5**

Place the lid on the smoker - REMEMBER to make sure the vent on the lid is fully open. Your smoker should be running at between 220 and 250°F, if you have a ProQ Frontier or ProQ Excel 20, slight adjustments can be made to the air vents to set your smoker to the required temperature. Some points to remember... at this time of year, we have to be aware that wind and lower ambient temperatures (the biggest thieves of the temperature inside your smoker) will come into play, so if you can, place your smoker in a sheltered area that is out of the way, as we also don't want someone accidentally knocking the smoker over and ruining our Turkey.

**Step 6**

Carefully and lovingly remove the bird from the smoker (don't be distracted by the ooohs and aaaahs coming from the crowd, as many a turkey has ended up on the floor due to this). Allow the bird to rest for at least 15 minutes before carving.

