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This Thanksgiving we decided to grill a turkey and the results were phenomenal! We ended up with a very tender and moist bird that was loaded with flavor. The grill gave it a hint of smoked taste and the brine and spices complemented it beautifully.

For this brine I used:

1 -12 oz. can frozen orange juice concentrate

2 jalapenos - halved

6 scallions - trimmed and cut into thirds

1 cup coarse salt

1 head garlic cloves - smashed

1 bunch cilantro

1 tablespoon whole peppercorns

The turkey was then rubbed with the following:

1 stick butter - melted

1 heaping tablespoon ground cumin

1 1/2 teaspoon salt

1 tablespoon paprika

1 tablespoon chile California

1 teaspoon black pepper

1 teaspoon granulated garlic

1/2 teaspoon ground cinnamon

Mix all the dry spices and then whisk them into the melted butter. Carefully separate the turkey skin from the breast and then liberally rub the bird with the butter and spices - inside the breast and all of the skin.

Heat your grill on high and then reduce it to medium. If you are using a gas grill turn only half of the burners on. If you are using a charcoal grill, heat the coals and then - using a metal tool - scoop the hot coals to one side. You will be cooking the bird in indirect heat.

Place the turkey into 3 disposable roasting pans and put the racks on the grill. Cover the grill and cook the turkey for 2 hours, basting occasionally. Tent the pans with aluminum foil when the bird starts getting too dark. Remove the turkey from the pans and place it directly on the grates - skin side up. Grill it for an extra hour, basting occasionally making sure not to flare up any flames and burn the bird. Place the turkey back into the roasting pans and cook it for an extra 45 to 60 minutes - until a meat thermometer registers 175 degrees when inserted in the thickest part of the thigh. Tent the roasting pans again.

Remove the turkey from the grill and let it sit for at least 30 minutes before carving. Carve and enjoy!
Bon appetit!

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