

HERB ROASTED TURKEY

SERVINGS
6

PREP TIME
15 MINS

COOK TIME
3 HRS

HARDWOOD
HICKORY

INGREDIENTS

8 TBSP BUTTER, ROOM TEMPERATURE

2 TBSP CHOPPED MIXED HERBS, SUCH AS PARSLEY, SAGE, ROSEMARY AND/OR MARJORAM

1/4 TSP BLACK PEPPER

1 TSP KOSHER SALT

5 1/2 KG TURKEY, FRESH OR THAWED

3 TSP BUTTER, MELTED

AS NEEDED, **TRAEGER PORK & POULTRY RUB**

475 ML CHICKEN OR TURKEY BROTH

PREPARATION

In a small mixing bowl, combine the 8 tablespoons of softened butter, mixed herbs, salt and black pepper and beat until fluffy with a wooden spoon. (You can make the herbed butter several days ahead: Cover and refrigerate, but bring to room temperature before using).

Remove any giblets from the turkey cavity and save them for gravy making, if desired. Wash the turkey, inside and out, under cold running water. Dry with paper towels.

Place the turkey on a roasting rack in a roasting pan. Tuck the wings behind the back, and tie the legs together with butcher's string.

Using your fingers or the handle of a wooden spoon, gently push some of the herbed butter underneath the turkey skin onto the breast halves, being careful not to tear the skin. Massage the skin to evenly distribute the herbed butter. Rub the outside of the turkey with the melted butter and sprinkle with the Traeger Pork and Poultry Rub.

Pour the chicken broth in the bottom of the roasting pan.

Start the Traeger grill and set temperature to 165°C and preheat, lid closed for 15 minutes.

Put the roasting pan with the turkey directly on the grill grate. Roast the turkey for 3 hours. Insert the probe from the meat thermometer in the thickest part of the thigh, but not touching bone. Cook until internal temperature reaches 75°C. The turkey should also be beautifully browned with crisp skin. If the temperature is less than that, or if your turkey is not browned to your liking, let it roast for another 30 minutes, then check the temperature again. Repeat until the turkey is fully cooked.

When the turkey is done, carefully transfer it to a cutting board and let it rest for 20 to 30 minutes. Do not tent it with aluminum foil or the skin will lose its crispness. Use the drippings that have accumulated in the bottom of the roasting pan to make gravy, if desired. Carve the turkey and serve.

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CIDER GLAZED BAKED HOLIDAY HAM

SERVINGS
6

PREP TIME
15 MINS

COOK TIME
2 HRS

HARDWOOD
APPLE

INGREDIENTS

- 1 LARGE HAM
- 950 ML APPLE CIDER, DIVIDED
- 60 ML BOURBON
- 60 ML DIJON MUSTARD
- 60 ML HONEY OR MAPLE SYRUP
- 1/2 TSP GROUND CINNAMON
- 1/4 TSP GROUND CLOVES
- 1 PINCH GROUND NUTMEG OR ALLSPICE
- 3 APPLES, CORED AND CUT INTO THICK SLICES

PREPARATION

Start the Traeger grill and set temperature to 165°C and preheat, lid closed for 15 minutes.

For the glaze, combine 700 ml of apple cider and bourbon in a small saucepan and bring to a boil over medium-high heat. Simmer until reduced by one-third. Whisk in the mustard, honey, cinnamon, cloves and nutmeg. Set aside.

Line a roasting pan with heavy-duty foil for easier clean-up.

Arrange the apple slices in the bottom of the roasting pan for a natural roasting rack. Place ham on top of the

apple slices and pour remaining 1 cup of apple cider around the ham.

Place roasting pan directly on grill grate and bake for 1-1/2 hours.

Glaze ham with reserved mixture. Continue cooking for another 30 minutes or until a thermometer inserted into the thickest part of the meat reaches an internal temperatures of 60°C.

Remove ham from grill and allow to rest for 20 minutes before serving.

Warm remaining sauce and serve with ham if desired. Enjoy!

