

Lang Smoker Thanksgiving Turkey Guide

Brined Smoked Turkey Recipe

Ingredients:

1 whole turkey (12–16 lbs)
½ cup kosher salt
½ cup brown sugar
2 gallons water (for brine)
1 tbsp black peppercorns
2 bay leaves
1 tbsp garlic powder
1 tbsp onion powder
1 stick butter (melted)
2 tbsp olive oil
2 tbsp poultry seasoning
Optional: oranges, onions, thyme, rosemary, sage

Brine (24 hours before smoking):

1. Combine all brine ingredients, heat until dissolved, cool completely.
2. Submerge turkey 12–24 hours refrigerated or on ice.
3. Rinse and pat dry before smoking.

Preparation:

Coat turkey with butter or olive oil. Season inside and out with poultry seasoning, garlic, and onion powder. Optional: Stuff cavity with citrus, onion, and herbs.

Smoking Instructions:

Smoker Temp: 250–275°F
Wood: Hickory, apple, or pecan
Cook Time: ~30–35 min/lb
Internal Temp: 165°F (breast), 175°F (thigh)
Baste hourly with butter or drippings. Rotate midway.

Finishing:

Rest 30–45 min before carving. Save drippings for smoked gravy.

Injected & Dry-Rubbed Smoked Turkey Recipe

Injection Mix:

1 cup butter (melted)
½ cup chicken broth
2 tbsp Worcestershire sauce
1 tbsp hot sauce (optional)
1 tsp garlic powder
1 tsp onion powder

Dry Rub:

¼ cup kosher salt
2 tbsp brown sugar
2 tbsp paprika
1 tbsp black pepper
1 tbsp garlic powder
1 tbsp onion powder
1 tsp cayenne
1 tsp thyme

Preparation:

Inject mix evenly into breasts, thighs, and drumsticks. Pat dry and rub with olive oil. Apply dry rub evenly. Chill uncovered 2+ hours or overnight.

Smoking Instructions:

Smoker Temp: 275°F
Wood: Oak with apple or cherry
Cook Time: ~30 min/lb
Internal Temp: 165°F (breast), 175°F (thigh)
Baste hourly with butter. Rotate halfway through. If skin darkens early, tent loosely with foil.

Finishing:

Rest 30–45 minutes before carving. Butter injection keeps meat moist without brine.

Cook Time & Temperature Chart

Weight	Smoker Temp	Cook Time	Total Time	Notes
10–12 lbs	250°F	30–35 min/lb	5–7 hrs	Even cooking at lower temp
12–16 lbs	275°F	28–32 min/lb	6–8 hrs	Ideal size for flavor & moisture
16–20 lbs	275–300°F	26–30 min/lb	7–9 hrs	Consider spatchcocking
20–24 lbs	300°F	25–28 min/lb	8–10 hrs	Inject for moisture

Recommended Wood Pairings

Flavor	Primary Wood	Accent Wood	Notes
Classic Southern	Oak	Hickory	Traditional deep smoke
Sweet & Mild	Apple	Cherry	Great for poultry, sweet aroma
Bold & Savory	Pecan	Hickory	Full flavor, balanced smoke
Light & Aromatic	Maple	Apple	Subtle smoke, rich color
Strong Smoke	Hickory	Mesquite (light)	Bold flavor lovers

Firebox & Flavor Tips

- Build fire with oak, burn to clean blue smoke before loading bird.
- Maintain 275°F with one split every 45 minutes.
- Keep exhaust wide open; adjust temp using firebox vent.
- Use a drip pan with water, onions, herbs, and apple juice for moisture.
- For crispy skin, finish last 30 minutes with hotter fire (~300°F).
- If skin rubbery, finish 5 minutes in 400°F oven after resting.