

Smoked Turkey Recipe (Lang Smoker Style)

A traditional smoked turkey recipe tailored for Lang-style offset smokers. This brined version produces tender, flavorful meat with deep smoke character — perfect for Thanksgiving or any holiday feast.

Ingredients:

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

Brine (24 Hours Before Smoking):

1. In a large pot, mix water, salt, sugar, peppercorns, and bay leaves. Heat until dissolved, then cool completely.
2. Submerge turkey in brine for 12–24 hours, keeping refrigerated or on ice.
3. Remove turkey from brine, rinse, and pat completely dry before smoking.

Preparation:

1. Coat the turkey with olive oil or melted butter.
2. Season generously inside and out with poultry seasoning, garlic powder, and onion powder.
3. Optional: Stuff the cavity with orange slices, onion quarters, and fresh herbs for aromatic steam during smoking.

Smoking Instructions:

- Smoker Temperature: 250–275°F
- Wood: Hickory, apple, or pecan for a classic flavor
- Cook Time: About 30–35 minutes per pound (e.g., a 14-lb turkey takes roughly 7 hours)
- Internal Temperature: 165°F in the breast, 175°F in the thigh

Lang Smoker Tips:

- Start with seasoned wood and burn down to clean blue smoke before adding the turkey.
- Place the turkey on the cooler side of the pit, away from direct flame.
- Baste every hour with butter or pan drippings.
- Rotate halfway through the cook for even color and heat exposure.

Finishing:

When the internal temperatures reach 165°F in the breast and 175°F in the thigh, remove the turkey and let it rest for 30–45 minutes before carving.

Save the pan drippings to make a rich smoked gravy — they'll carry that signature Lang wood-fired flavor.

Pro Tips for Lang Smokers:

- Maintain steady airflow — always keep the stack open and control temperature using the firebox vent.
- Use a drip pan beneath the turkey filled with water, onions, and herbs to add humidity and flavor.
- Add small wood splits every 45 minutes for consistent heat and smoke.
- For extra crispy skin, finish the last 30 minutes at 300°F with a hotter fire.
- Let the bird rest at least 30 minutes before slicing to retain maximum juiciness.