

Are you bored of the same old turkey breast? Try smoked turkey breast! It's super juicy and tasty. But do you know how to make it? If yes, then well, good; if not, then today I'll show you the best-smoked turkey breast recipe.

I'm very excited and can't wait to share this delicious recipe with you! Smoked turkey breast is a game-changer, and once you try it, you'll never go back to the dry, boring stuff.

Let's start cooking!

### **Why You'll Love This Smoked Turkey**

This smoked turkey breast is a big hit! I made it with another kind of turkey and everyone loved this one better.

Smoking turkey gives it a special taste. My recipe is the best because I put a yummy mix inside the turkey to make it juicy. Then, I put special spices on the outside. Smoking it gives it even more flavor!

This recipe is easy to follow, even if you're new to smoking food.

### **Why Use a Turkey Breast Instead of a Whole Turkey?**

Turkey breasts are great for lots of reasons!

If you're cooking for a small group of people, like 6 to 10, a turkey breast is just the right size.

Turkey breasts only have white meat. This is perfect if you like white meat or if you want extra white meat to go with a whole turkey.

Turkey breasts are easier to cook than a whole turkey. You don't have to worry about carving around bones.

## What You Need to Smoke a Turkey Breast

To create a mouthwatering smoked turkey breast, you'll need specific ingredients and tools. Let's break down what you'll need.

### Ingredients for the Turkey

- 1 (8-10 pound) bone-in turkey breast

### For the rub:

- 1 tablespoon chili powder
- 1 tablespoon paprika
- 1 tablespoon garlic salt
- 1 tablespoon onion salt
- 1 teaspoon seasoning salt
- 1 teaspoon freshly ground black pepper
- ¼ cup softened butter

### For the injection marinade:

- ¼ cup melted butter
- ¼ cup olive oil
- 3 tablespoons Worcestershire sauce
- ¼ cup water
- Juice of ½ lemon
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1 teaspoon garlic salt
- 1 teaspoon onion salt

## Tools You Need

Well, let me discuss the tools with you now.

To prepare the turkey breast, you will need a smoker. A good smoker, as you can see, imparts a sort of smoky flavor to the turkey that is very appetizing. This is where there is need of the meat injector to inject the marinade to the turkey. This tool helps in penetration of the marinade well into to the meat making it moisture and flavourful.

With these ingredients and tools, you're now ready to prepare a well-smoked turkey breast.

So, let's figure out how to smoke turkey breast.

## How to Smoke a Delicious Turkey Breast

Here are the steps you need to follow:

### Step 1: Injecting Flavor

First, mix together all the ingredients for your marinade. If you have fresh herbs, use the injector's biggest hole.

After thawing your turkey, rinse it clean and pat it dry with paper towels.

**Tip:** For the best flavor, inject and rub your turkey a whole day before cooking. If your turkey is frozen, thaw it two days before cooking and then inject and rub it the next day.

Use the injector's largest hole to inject the marinade into the turkey. Move the needle around in the same spot to spread the marinade.

### Step 2: Adding Flavor to the Outside

Gather all the ingredients you will have to create the rub. Rub the turkey with softened butter to coat it evenly; both the outside and inside layer of skin. Next, massage the salt and spices onto the skin, coat each part including under the skin. Next remove the turkey from the marinade and wrap it in plastic food wrap and refrigerate for a day.

## Step 3: Smoking Your Turkey

Fill your smoker with pellets and heat it up. Place the turkey, breast side up, in the center of the smoker when it reaches about 225°F. Cook the turkey at a temperature between 225°F and 250°F until it reaches an internal temperature of 160°F.

## Let Your Turkey Rest

Smoking is complete when turkey is tender; always allow the turkey to stand for about 20 minutes after smoking. For it to remain warm put the food in a foil. If you need to wait longer then wrap it in foil, then a towel and then place it in a cooler.

It is as simple as that! I hope you are going to enjoy the smoked turkey breast with these following steps.

**Remember:** Executing a smoked turkey breast is quite simple, however, to attain the best and most delectable results one needs to plan well in advance. Ensure you allow adequate time for the meat to thaw, marinate as well as smoke.

## Storing Your Smoked Turkey

You can keep leftover smoked turkey in the fridge for up to four days. If you want to save it longer, put it in the freezer and it will stay good for three months. To warm it up, wrap the turkey in foil and put it in a 325-degree oven until it's hot all the way through. It also tastes great cold or in a Thanksgiving sandwich!

## What to Serve with Your Smoked Turkey

This smoked turkey recipe is perfect for big meals like Sunday dinner, family get-togethers, or holidays. Here are some tasty side dishes to try:

- Creamy mashed potatoes
- Homemade turkey gravy
- Candied green beans
- Bacon Brussels sprouts
- Homemade rolls
- Crescent rolls
- Homemade cranberry sauce
- Layered Jello salad

### **Pro Chef Tips for Smoking the Perfect Turkey**

- Give the turkey time to soak up all the flavors. Let the turkey marinate in the injection sauce and rub for at least an hour. If you have more time, twenty-four hours is even better.
- Try different kinds of wood pellets. We love the taste of applewood pellets with smoked turkey, but you can use other kinds too.
- Use a thermometer to make sure the turkey is cooked through. It's hard to tell when smoked meats are done just by looking at them, so use a thermometer. Cook the turkey until it reaches 165 degrees Fahrenheit in the thickest part.
- Let the turkey rest before cutting it. Wait about twenty to thirty minutes after taking the turkey out of the smoker before slicing it. This helps keep the turkey juicy.

### **FAQs: Smoked Turkey Breast**

#### **What temperature should I use for smoking a turkey?**

You should aim to keep your smoker between 225°F and 250°F for the best results. It's important to watch your turkey closely while it cooks. If it's really cold outside, your smoker might have trouble staying at the right temperature. To fix this, try covering your smoker with a welding blanket and turning up the heat.

## **How long does it take to smoke a turkey?**

The cooking time depends on the turkey's size, whether it has a bone, and the type of smoker you use. Generally, you can expect to cook your turkey for about 30 minutes per pound at 225°F, 25 minutes per pound at 250°F, or 13 minutes per pound at 350°F.

## **What temperature should the inside of the turkey be?**

Many smokers already have thermometers installed in them, however if yours does not, you should consider purchasing a smoker thermometer. To test whether the turkey is done, use the correctly positioned thermometer. Smoker cook the turkey at a temperature of 225°F-250°F to ensure that the inner parts are done, and the temperature touches 165°F. It will, in turn, give a juicy and delicious turkey.

## **What kind of pellets should I use?**

I recommend you to use applewood pellets because they have a mild flavor. But you can use any kind of pellets you prefer.

## **Can I smoke a whole turkey?**

Yes, you can smoke a whole turkey! They are just double of rub and marinade you use or two times of whatever you apply. It will also take slightly longer to cook and it usually takes approximately 30 of time minutes per pound.