



SMOKED BONE-IN TURKEY BREAST



Rub Extra Virgin Olive Oil and your favorite poultry spices on and under the skin. Wrap tightly in plastic and refrigerate for 2 to 4 hours. Merely seasoning the skin does little to improve the turkey breast meat. That's why I always recommend seasoning on and under the skin.

Preheat your Wood Pellet BBQ Smoker-Grill with Pacific Pellet Gourmet Smoked Hickory, Pacific Alder or Northwest Apple pellets to 180°F. Take the Turkey Breast from the fridge while the grill is preheating. Smoke the Bone-in-Breast for 2 hours. A Roaster "V" rack works great for breasts. After 2 hours increase the pit temperature to 325°F until the internal temperature of the Bone-in-Breast reaches 170° F (approx. 4 hours for a 9 lb breast) . Rest the Turkey Breast loosely under a foil tent for 30 minutes before carving and serving.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)