

Deejay's Deli Style Smoked Turkey

Simply brine a turkey with your favorite brine overnight.

1 gallon water
1/3 cup salt (sea or kosher)
3/4 teaspoon Garlic Power
3/4 teaspoon Onion Powder
3/4 teaspoon Cajun Spice



Remove from the brine and begin de-boning. Soak all but the meat you are working on in plain cold water for about one hour. I reserve the wings and legs for eating later.

Put the meat it back in the fridge to chill it.

Cut it up into pieces about 2x3x2 inches more or less. You can use both white and dark meat if you choose too.

Sprinkle a packet of Knox gelatin over the meat and mix well.

Get a large casing 2 to 4 inches in diameter. I like 4 inch casings for turkey but they are hard to get in long pieces.

Tie off one end and sprinkle the inside of the casing with paprika. I did one with hot paprika and one mild. It's mostly for color on the mild but taste great on the hot! It gives the sausage edges a nice red color and I think it looks pretty.

Another option is to sprinkle the inside of your casing with your favorite poultry rub.

To stuff the casings use whatever you can find that will slip into the casing. I use a large McDonalds soda pop cup for 4 inch casings - just cut the bottom out and stick it in the casing and drop the meat in.

Once the sausage is stuffed cut it off a few inches beyond the end and squeeze the meat down tightly. Get all the air out by either rubbing it and pushing the air bubbles up to the top or pop a tiny hole in the casing with a sterile sewing needle.

Hold the open end tightly in your hand and roll the sausage on the counter to work the air out. Some large casings have tiny holes in them some do not - you don't see moisture weeping out poke tiny holes in the side of the casing to let the air escape or you'll have air pockets in the sausage.

Tie off the opening and let it sit in the fridge overnight.

Remove the sausage from the fridge an hour before smoke time to warm it up a bit. Again roll the sausage and try to get all the air out.

Smoke at about 180°F degrees for about 4 hours or until an internal temperature 160°F is reached.

<http://www.deejayssmokepit.net>