

Deejay's Tried and True Recipes

<http://www.deejayssmokepit.net/>

Deejay's Turkey Pastrami - *this one's For Ron*

The Brine

1-1/2 gallons ice cold water
1/2 cup salt (sea or kosher)
2 teaspoons Garlic Power
2 teaspoons Onion Powder
2 teaspoons Cajun Spice
1/3 cup Dextrose or sugar

Soak turkey breast in brine for 5 to 7 days.

Remove from brine, remove skin, rinse well and pat dry.

The Dry Rub

1/3 cup pepper
1/3 cup mashed juniper berries
1/4 cup coriander
1/3 cup Bayou Cajun Spice

Mix ingredient together and coat surfaces of turkey. Wrap in plastic wrap and refrigerate for 24 hours.

Smoke at 230 to 250°F until internal temperature of the meat reaches 165°F. Refrigerate for 24 hours to let the flavors meld and slice.