

# 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.