



# RKF Recipes

## Spiced Dry rub

With its balance of spicy sweetness, this rub will guarantee compliments to the chef at any grill out!

Massage our Texas Dry Rub into your favorite beef or pork, brisket or ribs liberally. For best results, marinate the meat for 24 hours before grilling.

## Roasted Whole Turkey

### Ingredients

- 15-20 lb Butterball Turkey
- Extra Virgin Olive Oil
- Smokin' Texas Gourmet **Spiced Dry Rub**
- Smokin' Texas Gourmet **Garlic, Salt, and Pepper (GSP)**



### Directions

1. Remove giblets and neck from cavity of turkey (save for frying)
2. Rinse turkey with cold water and pat dry
3. Work skin loose from around meat without removing
4. Rub meat under the skin including legs, back, and sides with Spiced Dry Rub
5. Cover meat back up with skin and rub skin with olive oil
6. Sprinkle with Garlic, Salt, and Pepper
7. Stuff with dressing (if desired)
8. Tie and seal up turkey with string
9. Put turkey in brown paper bag (may need 2 to cover entire turkey)
10. Place in roasting pan

Cooking in the oven – slow roast in bag

1. Pre-heat oven to 400 degrees F
2. Place roasting pan with turkey in middle of oven, roast for 20 minutes
3. Reduce temperature to 325 degrees F and continue roasting to an internal temperature of 160 degrees F (2.5-4 hours depending on size of turkey)
4. Monitor with meat thermometer, baste turkey often during cooking
5. Remove from oven, drain juices from pan and save for gravy
6. Let rest 30 minutes before carving

Cooking in the oven – On grill – 4 burners

1. Pre-heat grill to high (Inside grill temperature should reach about 325-350 degrees F)
2. Turn down grill to low on outside burners, turn off middle burners
3. Place turkey in middle, breast side up
4. Grill until internal temperature of breast is about 160-165 degrees F, skin should be golden brown (about 3 hours, monitor with meat thermometer)

