

#### Turkey Prep:

1. Clean out the turkey cavity. The neck will be found stuffed in the tail of the turkey, the package containing the internal organs will be in the neck of the bird. Save those pieces if you are making your own turkey stock.
2. Trim the fat pieces at the tail and the neck. The neck will have a flap many people pin back over the the neck opening to keep stuffing inside the turkey. We will not be using stuffing in this recipe.
3. Wash the turkey using cold water. Make certain to clean in all the creases and under both wings. Also rinse through both cavity openings to ensure the inside of the bird is clean.
4. Thoroughly dry the bird. This is an important step. Make certain there is no moisture on the turkey's skin.
5. Place a bag of ice directly on the breast for 30 minutes prior to applying the rub. This lowers the temperature of the breast allowing it to reach the final temperature at the same time as the other parts of the turkey.

#### Turkey Rub:

1. Measure 2 cups of mayonnaise (more if the turkey is extremely large) and 2 tablespoons of Dizzy Pig's Mad Max Turkey Seasoning.
2. Mix the two together in a bowl until blended.
3. Rub liberally on the turkey,
4. Gently lift the skin covering the breast and rub the mixture directly on the breast meat.
5. Stuff cavity with half an onion, quartered apples, chopped celery and chopped carrots.
6. Tuck wing tips underneath the turkey to prevent burning.

#### Smoker prep:

1. Use a large amount of lump charcoal and heat to 300 degrees.
2. Add 3-4 chunks of apple wood.
3. Place heat deflector and drip pan. In the drip pan, add chopped onion, carrots, celery and apples. Fill to the brim with apple juice to prevent the turkey skin from drying out.
4. Use your daisy wheel (or smoker dampers) to reduce the heat to 250-275 degrees.
5. Smoke 12-15 minutes per pound, basting with apple juice every 45 minutes, until the turkey reaches the internal temperature of 162 degrees. You'll want a final temperature of 165 degrees which will be achieved after the turkey rests off the smoker.

#### Meal prep:

1. Allow finished turkey to rest 30-45 minutes. This allows the juices to seep back into the meat.
2. Carve and enjoy!