

Texas Turkey Breast

Ingredients

- 4lb Boneless Turkey Breast
- 2 Tablespoons TX Brisket Rub *(substitute 2 parts Coarse Black Pepper to 1 part Kosher Salt)
- ½ cup 1 Stick Butter

Directions

1. Prepare smoker for indirect cooking at 275 degrees using Post Oak wood for fuel and smoke flavor.
2. Remove the skin from the turkey breast and trim away excess fat.
3. Season with TX Brisket Rub*
4. Place the turkey breast on the pit and smoke for 2 hours.
5. Cut the stick of butter into pieces. Place half the butter on a double layer of aluminum foil and set the turkey breast top-side down on the butter. Place remaining butter on top and wrap the foil around.
6. Set the turkey back on the pit and insert a probe thermometer.
7. Continue to cook until internal temperature reaches 162 degrees.
8. Remove the turkey breast from the pit and rest for 20-30 minutes before slicing.