Smoked Turkey Drums

Whole Turkey Drums
1# of Curleys Brown Sugar Cure
½ Gallon of cold water

Procedure
*Dissolve 1# of brown sugar cure in ½ gallon of cold water, stir well.
*Rinse drums with cold water and place in a shallow pan to collect cure run off.
*Pump 10% of weight into drums, using a meat hand pump. Place needle of meat pump into meat, slowly pull out while injecting cure. Make sure cure is pumped into all parts of drum.
*Place pumped turkey drums in a dry pan and rub all sides and ends with brown sugar cure.
*Place pumped and rubbed turkey drums in a clean clear plastic bag, seal with twisty.
*Cure in refrigerator for 4-5 days. Note: This dry cure method, do not add any extra brine water for it to soak in.

Smoking Procedure
*Rinse turkey drums with cold water; don’t soak in water, but rinse for a few seconds.
*Place on smokehouse screens, or hang with bacon hooks and let stand at room temp. for drums to dry.
*Preheat smokehouse to 130 degrees.
*Place turkey drums in smoker for 1-2 hrs. or until dry to touch, damper open, no smoke.
*Turn temp. up to 150-160 degrees, damper ½ open, smoke on, for 1-2 hr., until desired color.
*Turn temp. up to 170-180 degrees, damper closed, no smoke. Cook at this temp until internal temp is 165 degrees.
*Let cool at room temp. for 1 hr. Place in clean clear plastic bag and leave the end open, put in refrigerator to cool overnight. Slice and eat, or freeze.