



PREPARATION

Smoking poultry meat

no. 9.325

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Quick Facts...

Smoking adds new flavor, convenience and increased shelf life to poultry meats.

Poultry may be processed in salt brine, in which the salt has been smoked or liquid smoke has been added, or cured in a sugar and salt brine and smoked using hardwood.

Keep smoked poultry frozen up to six months. However, the fat is highly unsaturated and becomes rancid after long-term storage.

Turkey jerky is prepared by slicing meat in small strips, curing in smoke brine, clearing, draining and roasting in the oven.

Smoked turkey, turkey jerky and smoked chicken are excitingly different ways to enjoy nutritious and economical meats. Smoking adds new flavor, convenience and increased shelf life to poultry meats.

Poultry may be given a light smoke to add to the delicate flavor of the poultry, or a heavy smoke, similar to some smoked red-meat products. Add spices, seasonings and condiments to provide a distinctive flavor.

Smoking Methods

Poultry may be processed in salt brine, in which the salt has been smoked or to which liquid smoke has been added. The whole carcass, boned rolls, parts such as drumsticks, or thin slabs of meat may be smoked in this manner. This method results in less weight loss for a fully cooked product. It can be accomplished in the home oven without a special smokehouse.

In another method, cure the meat in a sugar and salt brine then smoke using hardwood. This method is more difficult, but in some opinions has a better flavor. Flavor can be influenced by the hardwood used.

A basic brine consists of 1 pound of brown sugar, 2 pounds of uniodized salt and 3 gallons of water. One tablespoon of liquid smoke may be added if a smokehouse is not available. Use enough brine to cover the meat. Add other spices and seasonings as desired.

Curing

Use a noncorrosive container to hold the brine and meat during the curing process. Wood, crockery, stainless steel or plastic containers work well.

With whole poultry carcasses or parts, place the meat in the container and pour the brine over the meat until it is covered. It may be necessary to place a weight on top of the meat to keep it from floating. Place thin slabs of meat, such as those used for jerky, into the brine to cover all surfaces.

The brine soaks into the meat at approximately one-half inch per 24 hours as a rough estimate of curing time. Pieces more than 2 inches thick are best cured by pumping the brine solution into the meat. The skin and other factors slow the penetration of the brine solution. Cure thin slices (one-fourth to one-half-inch thick) for at least 24 hours.

Cure in a refrigerated or cool room, preferably about 35 degrees F. Rearrange the meat at least once during the curing process to allow even distribution of the brine to all parts of the meat.

Keep the brine clean and cool to minimize bacterial growth in the brine tank. It is advisable not to recycle the brine, although it may be done once under limited circumstances.

Clearing

After the meat has cured, soak in fresh, clean, cool water for 30 minutes to two hours to remove excess salt from the surface and equalize the salt content of the meat. Clearing time is determined by the thickness of the meat involved; the thicker the meat, the longer the clearing time.

Smokehouse Procedure

After clearing, thoroughly drain the poultry carcass or parts and hang in the smokehouse. Heat at air temperature of 140 degrees F for 30 minutes, turn on smoke and heat at 150 degrees F for 1 hour. Turn off smoke and heat at 170 degrees F for 2 hours followed by 180 degrees F air temperature until 155 degrees F internal muscle temperature is reached, measured by a meat thermometer. After the meat is in the smokehouse for 30 minutes, increase the humidity of the smokehouse by placing pans of water over the heat source.

Smoking gives the meat an attractive light-brown color and a fragrant smoke aroma.

Smoked poultry is a cured product, but it must be refrigerated. It will keep three to four weeks at refrigerated temperatures, 35 to 40 degrees F, but may eventually develop mold, depending on temperature and humidity.

Smoked poultry may be frozen up to six months, possibly longer. Poultry fat becomes rancid after long-term storage and gives the product a stale, off flavor.

Cooking

Poultry that has been smoked may be roasted in a low-heat oven, 275 to 325 degrees F, for 15 to 20 minutes per pound, depending on the size of the carcass or parts. Cover the meat with foil to retain the moisture and eliminate the need for basting.

Brine-smoked Procedure

If the meat is cured in a brine with smoke added, you can omit the smokehouse step. After clearing, roast the meat in a 325 degree F oven for 20 to 30 minutes per pound of meat. The larger quantity of meat requires less cooking time per pound.

If a cooking thermometer is available, cook the meat to an internal temperature of 170 to 175 degrees F.

Jerky

To prepare turkey jerky cut the breast meat into thin strips, about one-fourth inch thick and approximately one inch wide, and cure it for 24 hours in the brine with liquid smoke added.

Clear for 30 minutes, drain and arrange one layer thick on a Teflon-coated cookie sheet. Place the jerky in a 325 degree F oven for one hour to cook the meat. At this stage, the meat will be moist and ready to eat.

If a drier product is desired, reduce the oven temperature to 160 degrees F and heat the meat until it reaches the desired dryness. Leave the oven door open slightly during this phase to facilitate moisture loss.

Turkey jerky is subject to rancidity as are other smoked turkey products. Consequently, store the finished jerky in the freezer for storage periods longer than one week.

Turkey jerky is a convenient, tasty meat that may be used for snacks or regular meals. It is excellent for campers, hikers and hunters because it is cooked and has a shelf life of three days to three weeks, depending on environmental conditions. It may be eaten directly from the pack or used in hot dishes prepared over a camp fire.

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