Pulled Turkey Sandwiches

2 turkey breasts

2 cups wood chips

1/2 teaspoon cayenne pepper

4 Tablespoons butter

Sauce

1/2 cup mayonnaise

1/3 cup cider vinegar

1 Tablespoon horseradish

1 1/2 teaspoons salt

1 garlic clove, minced

1 teaspoon pepper

1/4 teaspoon cayenne

Pat turkey dry with paper towels. Sprinkle with 1 Tablespoon salt. Wrap in plastic wrap and refrigerate overnight.

15 minutes before grilling, soak wood chips in water. Drain. Wrap in foil. Place over charcoal on grill.

Unwrap turkey and sprinkle with 2 teaspoons pepper and cayenne. Cook until turkey registers 120.

Transfer turkey to a disposable pan and top with butter. Cook until turkey reaches 160.

Remove from heat, cover with foil and let rest 20 minutes.

Transfer to a cutting board and shred turkey with hands. Add 1/2 cup juices from pan to turkey.

Whisk together barbecue sauce ingredients together.

Serve shredded turkey on whole wheat buns with the white barbecue sauce.