

Holiday Turkey Brine & Roasting Recipe

Ingredients:

12 to 15-pound turkey
4 gallons water
2 cups kosher salt
1 cup sugar
4 bay leaf
5 garlic cloves
4 fresh sage leaves
4 to 5 sprigs fresh thyme
1 bunch fresh parsley
1 sweet onion, sliced
1 tablespoon whole black peppercorn
2 lemons, halved

Turkey:

½ pound unsalted butter, softened
Kosher salt
Black pepper

Method:

Combine all the ingredients in a large stainless-steel pot. Bring to a simmer over high heat.

Using a whisk, stir the brine until the sugar and salt has dissolved. Remove from heat and allow to cool to room temperature. Transfer the brine to a food grade safe container large enough to hold the turkey. Refrigerate until the brine is well chilled.

Add the turkey to the brine. Use a heavy plate to weigh down the turkey so it is completely submerged. Return to the refrigerator.

Brine the turkey for 24 hrs.

After the 24 hours, remove the turkey from the brine, rinse and pat dry.

Allow the turkey to rest in the refrigerator uncovered for 12 to 24 hours.

Preheat the oven to 375 degrees F.

Lightly spread the softened butter over the entire turkey and season with the salt and pepper.

Place the turkey on the bottom rack and roast for 2 ½ hours.

Using an instant-read thermometer, insert into the thickest part of the breast. When 150 degrees F. is reached, pull the turkey out of the oven, tent with foil and allow to rest for 45 minutes.

Now watch the instructional video on how to carve your holiday turkey like a pro.