

## Roast Brined Turkey

14 – 16 lb. turkey

Brine:

1 C. Kosher salt

½ C. light brown sugar

1 gallon vegetable (or chicken) stock (nine 14.5 oz. cans)

1 T. black peppercorns

1 gallon iced water

1 stick softened butter

2 T. chopped garlic

Aromatics:

1 red apple, sliced

½ onion, sliced

1 cinnamon stick

1 C. water

4 sprigs rosemary

6 leaves sage

Canola oil

Combine all brine ingredients in a stockpot and bring to a boil. Stir to dissolve solids, then remove from heat and cool to room temperature. Refrigerate until thoroughly chilled.

Early on day of cooking, or late the night before, combine the brine and ice water in a clean 5 gallon bucket. Place thawed turkey, breast side down, in brine, cover and refrigerate or set in a cool area (like a basement, or in an ice chest) for 6 hours. Turn the turkey over once, half way through brining.

Preheat oven to 500 deg. Combine the apple, onion, cinnamon stick and cup of water in a microwave safe dish and mw for 5 min.

Remove bird from brine and rinse inside and out with cold water. Discard Brine.

Place bird on roasting rack inside a wide, low pan and pat dry with paper towels. Cut a double thickness of foil and fold into a large triangle to cover the breast. Press over bird to form a form fitting cover. Remove. Drumsticks are not covered because the dark meat needs to cook to a higher temperature (about 180 deg). Add steeped aromatics to cavity along with rosemary and sage. Mix garlic into butter and gently stuff under the skin. Turn back wings and coat whole bird liberally with oil.

Roast on lowest level of the oven at 500 deg for 30 min. Cover breast with foil and insert probe thermometer into thickest part of the breast, reducing heat to 350 deg. Set thermometer alarm to 165 deg. Should take 2 to 2 ½ hours. Let turkey rest loosely covered for 15 min before carving.