

Roast Turkey

Ingredients for the Brine:

1 cup kosher salt
1/2 cup light brown sugar
1 gallon vegetable stock
1 Tablespoon black peppercorns
1½ teaspoons allspice berries
1½ teaspoons chopped candied ginger
1 gallon heavily iced water



Instructions for the Brine:

Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

Ingredients for the Roast Turkey:

1 large turkey (26-35 pounds)
1 red apple, sliced
1/2 onion, sliced
1 cinnamon stick
1 cup water
4 sprigs rosemary
6 leaves sage
Olive oil

Instructions for the Roast Turkey:

Combine the brine, water and ice in an extra large zip-lock bag. Place the thawed turkey (with innards removed) breast side down in brine. Place bag in a large canning pot and refrigerate for 8 to 16 hours.

Preheat the oven to 500°F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.

Place the bird on roasting rack (or on a bed of celery and carrot sticks) inside a roasting pan and pat dry with paper towels.

Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave-safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with olive oil.

Roast the turkey on lowest level of the oven at 500°F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350°F. Cover breast with foil to prevent burning. Set the thermometer alarm to 161°F. A 35-pound bird should require a total of 4½ hours to roasting. Let the turkey rest, loosely covered with foil for 15 minutes before carving.