

# THANKSGIVING TURKEY

Aaron's easy recipe for a moist, flavorful Holiday Feast.

## *Ingredients*

One *Whole Turkey, about 14-16 lbs*

### **For the brine:**

1 gallon (16 cups) *chicken stock*  
1 gallon *ice water*  
1 cup *kosher salt*  
1/2 cup *light brown sugar*  
1 tablespoon *black peppercorns*  
1/2 tablespoon *allspice berries*  
1/2 tablespoon *candied ginger*

### **For the aromatics:**

1 *red apple, sliced*  
1/2 *onion, sliced*  
1 *cinnamon stick*  
1 cup *water*  
4 sprigs *rosemary*  
6 leaves *sage*  
Some *canola oil*



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## *Cooking Directions*

### **For the brine:**

*Don't forget to plan ahead! The brine has to completely cool before introducing the turkey, which then soaks for 12 hours.*

- Combine all the brine ingredients, except ice water, in a stockpot, and bring to a boil. Stir a bit to dissolve the solids, then remove from heat, cool to room temperature, and refrigerate until it's thoroughly chilled.
- Combine the brine and ice water in a 5-gallon bucket (a clean one, obviously). Place the thawed turkey breast side down in the brine, cover, and refrigerate or set in cool area, like a basement, for 12 hours.
- Turn the turkey over once, half way through brining.

### **For the turkey:**

*Scheduling note - I'm pretty sure you should start this process roughly 3 1/2 hours before you want to serve your bird.*

- Pre-heat your oven to 500 degrees.
- Combine the apple, onion, cinnamon stick, and cup of water in a dish and microwave on high for 5 minutes.
- Remove the turkey from the brine, and rinse the bird inside and out with cold water. Get rid of the brine.
- Place the bird on a roasting rack inside a wide, low pan and pat dry with paper towels. Add the steeped aromatics to the turkey's cavity along with the rosemary and sage.
- Tuck back the wings, and coat whole turkey liberally with canola (or some other neutral-tasting) oil.
- Roast on the lowest level of the oven at 500 degrees for 30 minutes to crisp the skin.
- Remove the bird from the oven, and reduce oven temperature to 350 degrees.
- Cover the breast with a double layer of aluminum foil, insert a probe thermometer (if you have one) into the thickest part of the breast and return the turkey to the oven. Set thermometer alarm to 161 degrees.
- Roast your 14-16 lb turkey for 2 to 2 1/2 hours. If your bird is bigger, cook it longer. That's what she said.
- When the internal temperature reads 161, take it out of the oven and let it rest, loosely covered, for 15-20 minutes before carving.