

A Thanksgiving Turkey

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

Ingredients

One *Whole Turkey, roughly 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*



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.