



{{Brining & Roasting A Turkey}}

2 cups Coarse Kosher Salt

2 cups sugar

2 1/2 gallons cool water

1 (12 -14 pound) fresh, whole, bone-in skin-on turkey, rinsed and patted dry

5 tablespoons unsalted butter, softened

3 tablespoons unsalted butter, melted

1/2 teaspoon ground black pepper

1 cup low sodium chicken broth, wine or water

To Brine: Combine Kosher Salt and sugar in cool water in a large, clean stockpot or 5 gallon jug until completely dissolved. Place the whole turkey in the brine until completely submerged. Cover and refrigerate for 4 to 5 hours minimum (or cover with ice in a cooler) and up to 8-12 hours. Remove the turkey from the brine, rinse inside and out under cool running water for several minutes to remove all traces of salt. Fill up a sink of cold water and let the turkey sit in the water for about 15 minutes. Drain water, rinse inside and out again then pat dry with paper towels.

To Roast: Mix the softened butter with the pepper. Place turkey on rack in roasting pan. Rub the seasoned butter under the skin. Brush the skin with the melted butter. Pour the 1 cup liquid (wine, broth or water) over the pan bottom to prevent drippings from burning. Roast turkey at 450 degrees F for 25 minutes, baste and then rotate the roasting pan. Continue roasting until the skin turns golden brown, an additional 25 minutes; baste again. Reduce oven temperature to 325 degrees F; continue to roast, basting and rotating the pan once about halfway through cooking, until the *internal temperature reaches 170 degrees F for turkey breast meat and 180 degrees F for turkey thigh meat. Remove the turkey from the oven. Let stand 20 minutes before carving.

Happy Brining! Have a Happy Holiday!

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