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Roast Turkey

1 16 Lb frozen young turkey

For the brine

1 Cup kosher salt
1/2 Cup light brown sugar
1 Gallon vegetable stock
1 Tbsp black peppercorns
1/2 Tbsp allspice berry
1/2 Tbsp candied ginger
1 Gallon ice water

For the aromatics

1 Red apple, sliced
1/2 Onion, sliced
1 Cinnamon stick
1 Cup water
4 Sprigs rosemary
6 Leaves sage
Canola oil

- 1) Combine all brine ingredients, except ice water, in a stock pot and bring to a boil.
- 2) Stir to dissolve solids, then remove from heat, cool to room temperature refrigerate until thoroughly chilled.
- 3) Early on the day of cooking, (or late the night before) combine the brine and ice water in a clean 5 gallon bucket.
- 4) Place thawed turkey breast side down in brine, cover, and refrigerate or set in cool area (like a basement) for 6 hours.
- 5) Turn turkey over once, half way through brining.
- 6) A few minutes before roasting, heat oven to 500 degrees.
- 7) Combine the apple, onion, cinnamon stick and cup of water in a microwave safe dish and microwave on high for 5 minutes.
- 8) Remove bird from brine and rinse inside and out with cold water.
- 9) Discard brine.
- 10) Place bird on roasting rack inside wide, low pan and pat dry with paper towels.
- 11) Add steeped aromatics to cavity along with rosemary and sage.
- 12) Tuck back wings and coat whole bird liberally with canola (or other neutral) oil.
- 13) Roast on lowest level of the oven at 500F for 30 minutes.
- 14) Remove from oven and cover breast with double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350°F.
- 15) Set thermometer alarm (if available) to 161°F.

- 16) A 14-16 pound bird should require a total of 2-2 1/2 hours of roasting.
17) Let turkey rest, loosely covered for 15 minutes before carving.

Makes 16 Servings

