

Brined Turkey

Entrees, Web

Servings: 1 Turkey **Source:** San Francisco Chronicle

INGREDIENTS

1 turkey, 12-16 lb
2 tbsp butter, softened
kosher salt, to taste
black pepper, fresh ground, to taste
1 1/2 cup turkey stock

BRINE:

2 1/2 gal cold water
2 cup kosher salt
1 cup sugar
2 bay leaves, torn into pieces
1/4 cup thyme, dried, or 1 bunch fresh
1 bulb garlic, cloves separated and peeled
5 whole allspice berries, crushed
4 juniper berries, smashed

foil and place the turkey in the oven.

After about 1 hour, remove the foil and baste the turkey with 1/2 cup stock. Baste with pan drippings and more stock, every 20 minutes.

Start checking internal temperature after about 1 hour of roasting time. If legs begin to get too brown, cover loosely with foil. Roast turkey until internal thigh temperature reaches 165°. Total roasting time should be about 2-2 3/4 hours. Let bird rest for at least 20-30 minutes before carving.

For a Big Bird

Preheat the oven to 350 degrees. Prepare a 20 to 22-pound turkey as directed, but double the amount of softened butter, salt and pepper. Roast and baste (using about 1 cup of stock) according to the above directions. Cover the legs with foil if they begin to over brown.

Roast until the internal thigh temperature registers 165 degrees, about 3 1/2 hours.

DIRECTIONS

Preheat oven to 400.

Place the water in a large nonreactive pot. Add all the ingredients and stir for a minute or two until the sugar and salt dissolve.

Put the turkey into a large bucket or nonreactive pot (lining the bucket with a brining bag or XXL zipper bag will make clean-up easier and decrease the amount of brine needed) and refrigerate for 12-24 hours. If the turkey floats to the top, weight it down with a plate and cans to keep it completely submerged in the brine. You may halve or double the recipe. The important thing is to prepare enough brine to cover the turkey completely.

To roast: Remove the bird from the brine, rinse and dry well. Pat dry. Rub the skin with softened butter. Sprinkle with kosher salt and ground black pepper over the skin and in the cavity. Tuck the wing tips under, truss the legs and place the turkey on a v-shaped rack in a roasting pan. Tent the breast with