

The Meat House Brined Turkey

Entrée / Poultry Recipe

Servings: 10 - 12

Prep Time: 12 hours

Cook Time: 3 - 4 hours

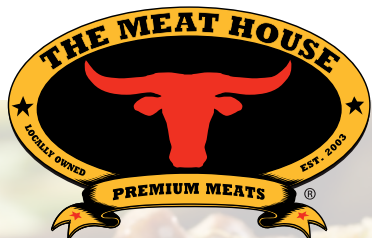
- (1) 14 to 18 lb fresh turkey
- 1 gallon chicken stock
- 1 gallon iced water
- 1 cup kosher salt
- 1 cup light brown sugar
- 1 cinnamon stick
- 2 Tbsp black peppercorns
- 1 Tbsp allspice berries
- ½ Tbsp whole cloves
- 1 full sprig fresh rosemary
- 3 sprigs fresh tarragon

Instructions (Prep)

1. In a large stock pot, bring chicken stock, kosher salt, brown sugar and peppercorns to a boil. Stir until kosher salt and brown sugar have dissolved.
2. Remove from heat and add cinnamon stick, allspice berries, cloves, rosemary and tarragon. Stir to combine.
3. Add iced water and stir. Continue to cool in iced bath or refrigerator.
4. Place fresh turkey, breast side down, in large vessel (5 gallon pail) and add cold brine to cover turkey. Place 2 or 3 heavy plates on top of turkey for weight to keep turkey submerged. Brine overnight (12 hours).

Instructions (Cook)

1. Pre-heat oven to 325° F.
2. Take turkey out of brine. Rinse well in cold water and pat dry.
3. Lay turkey on a rack in a roasting pan. Tuck wings in and secure. Place in pre-heated oven and cook uncovered for 3 hours.
4. After 3 hours, place foil over turkey (loosely) and continue to cook for 1 hour.
5. Check temperature in the thickest part of the bird with a food thermometer. Internal temperature should reach 165° F for unstuffed turkeys and 185° F for stuffed turkeys. If the turkey is stuffed, also check temperature of stuffing to ensure that the stuffing has reached a minimum of 165° F.
6. Enjoy with your favorite Meat House side dishes!



Neighborhood Butcher & Grocer

Please note that all cooking times are approximate. Recommended cooking times are 15 to 20 minutes/lb for a 10 to 16 lb turkey and 12 to 15 minutes/lb for a 16 to 30 lb turkey.



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