

Heritage Turkey Recipe - Honey Brined Turkey

Provided By *Bon Appetit*

Makes 14 to 16 servings

1 19 to 20 Pound Turkey, Neck, Heart and Gizzard Reserved For Gravy
8 Quarts Water
2 Cups Coarse (Kosher) Salt
1 Cup Honey
2 Bunches Fresh Thyme
8 Cloves Garlic, Peeled
2 Tablespoon Coarsely Cracked Black Pepper
2 Lemons, Cut In Half
2 Tablespoon Olive Oil
5 Cups Chicken Broth

Rinse turkey and put in stock pot. Stir 8 quarts water, 2 cups coarse salt and 1 cup honey until salt and honey dissolve. Add 1 bunch fresh thyme, peeled garlic cloves and black pepper. Pour brine over turkey. Refrigerate pot with turkey in brine at least 12 hours up to 18 hours.

Position rack in bottom third of oven and preheat to 350 degrees F. Drain turkey well, discard brine. Pat turkey dry inside and out. Squeeze juice from lemon halves into main cavity. Add lemon rinds and remaining 1 bunch fresh thyme to main cavity. Tuck wings under turkey, tie legs together loosely to hold shape. Place turkey on rack set in large roasting pan. Rub turkey all over with 2 tablespoons olive oil.

Roast turkey 1 hour. Baste turkey with 1 cup chicken broth. Continue to roast until turkey is deep brown and thermometer inserted into the thickest part of the thigh registers 165-170 degrees, basting with 1 cup chicken broth every 30 minutes. Transfer turkey to platter. Tent turkey loosely with foil and let stand for 30 minutes. Pour pan juices into large glass measuring. Spoon off fat, reserve juices.