

# Apple Cider-Brined Turkey

Brining is an overnight process, so if you're using a frozen turkey, be sure to thaw it well in advance.

Yield: 12 servings

## **Brine:**

8 cups apple cider

2/3 cup kosher salt

2/3 cup sugar

1 tablespoon black peppercorns, coarsely crushed

1 tablespoon whole allspice, coarsely crushed

8 (1/8-inch-thick) slices peeled fresh ginger

6 whole cloves

2 bay leaves

1 (12-pound) fresh or frozen turkey, thawed

2 oranges, quartered

6 cups ice

## **Remaining ingredients:**

4 garlic cloves

4 sage leaves

4 thyme sprigs

4 parsley sprigs

1 onion, quartered

2 cups chicken or turkey stock

2 tablespoons unsalted butter, melted and divided

1 teaspoon freshly ground black pepper, divided

1/2 teaspoon salt, divided

## Preparation

To prepare brine, combine first 8 ingredients in a large saucepan; bring to a boil. Cook 5 minutes or until sugar and salt dissolve. Cool completely. Remove giblets and neck from turkey. Rinse turkey with cold water; pat dry. Trim excess fat. Stuff body cavity with orange quarters. Place turkey in a large stockpot and add cider mixture and ice. Refrigerate for 12 to 24 hours, turning occasionally.

Preheat oven to 500°.

Remove turkey from stock pot. Rinse turkey with cold water; pat dry. Lift wing tips up and over back; tuck under turkey. Tie legs together with kitchen string. Place garlic, sage, thyme, parsley, onion, and broth in the bottom of a roasting pan. Place roasting rack in pan. Arrange turkey, breast side down, on roasting rack. Brush turkey back with 1 tablespoon butter; sprinkle with 1/2 teaspoon pepper and 1/4 teaspoon salt. Bake at 500° for 30 minutes.

Reduce oven temperature to 350°.

Remove turkey from oven. Carefully turn turkey over (breast side up) using tongs. Brush turkey breast with 1 tablespoon butter; sprinkle with 1/2 teaspoon pepper and 1/4 teaspoon salt. Bake at 350° for 1 hour and 15 minutes or until a thermometer inserted into meaty part of thigh registers 170° (make sure not to touch bone). (Shield the turkey with foil if it browns too quickly.) Remove turkey from oven; let stand 20 minutes. OPTIONAL: Reserve pan drippings for gravy.