

Good Eats Roast Turkey

1 fresh free-range turkey (14 - 20 pounds)

For the brine:

1 pound kosher salt
1 pound honey
2 quarts vegetable broth
1 7 pound bag of ice
1 gallon 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

Combine all brine ingredients, except ice water, in a stockpot, and bring to a boil. Stir to dissolve solids, then remove from heat, cool to room temperature.

Late the night before cooking, combine the brine, ice and water in a clean 5-gallon bucket. Place thawed turkey breast side down in brine, cover, and

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refrigerate or set in cool area for 6 hours. Turn turkey over once, half way through brining.

A few minutes before roasting, heat oven to 500F. Combine the apple, onion, cinnamon stick, and cup of water in a microwave safe dish and microwave on high for 5 minutes. Remove bird from brine and rinse inside and out with cold water. Discard brine. Place bird on roasting rack inside wide, low pan and pat dry with paper towels. Add steeped aromatics to cavity along with rosemary and sage. Tuck back wings and coat whole bird liberally with canola (or other) oil.

Roast on lowest level of the oven at 500F for 30 minutes. 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 350F. Set thermometer to 161 degrees. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let turkey rest, loosely covered for 15 minutes before carving.