

Orange Essence Brined Turkey

1 14 to 16 pound turkey, giblets removed

Canola Oil

Salt & Pepper

Brine

1 cup Kosher Salt

2 boxes (32 ounces) turkey stock

1 gallon apple cider

2 oranges, halved

1 1/2 teaspoon allspice

1 tablespoon peppercorn

Aromatics

1 onion, quartered

1 orange, halved

6 sage leaves

2 sprigs rosemary

4 sprigs thyme

1 cup water

In a large pot, bring to boil the salt, stock, apple cider, halved oranges, allspice and peppercorns. boil and stir until all the salt is dissolved, let cool completely. This can be done up to two days ahead.

Day before cooking turkey, place the brine and turkey into a large sealable bag, (a 5 gallon bucket or appropriately sized cooler can be used). Brine bird for 8 to 16 hours in a cold location (refrigerator, cooler with ice, garage, outside, etc.) Turn bird half way through.

Day of, plan 3 hours for a 16 pound turkey to cook and rest. Preheat oven to 500°F. Remove bird from brine and rinse. Pat dry with paper towels. Place onion, orange halves, sage, rosemary, thyme and water in a microwave safe bowl. Microwave aromatics for 5 minutes, drain and stuff aromatics into the cavity of the turkey. Brush turkey with canola oil and liberally salt and pepper.

Place turkey on a roasting rack in a roaster breast side down, roast on the lowest rack in the oven for 30 minutes. Turn the oven down to 350°F, carefully turn the bird over so the breast is up and continue to roast for another two hours or until the internal temperature reaches 160°F. Remove turkey from oven and let rest 20 to 30 minutes before carving.

Note: If the turkey starts to brown too much, tent it with foil for the remainder of the time.