

Perfect Turkey

Savannah · 30/09/2024



Prep Time

12 hrs 30 mins

Difficult

Medium

Servings

17 hrs

Description

Looking for the best way to cook a turkey Try this recipe that always results in a perfectly seasoned and juicy turkey Use your own judgment for vegetable amounts etc I usually err on the side of more is better

Ingredients

- - 1 (18 pound) whole turkey
- neck and giblets removed - 2 cups kosher salt - ½ cup butter
- melted
- divided - 2 large onions
- chopped
- divided - 4 carrots
- coarsely chopped
- divided - 4 stalks celery
- chopped
- divided - 2 sprigs fresh thyme
- divided - 1 bay leaf - 1 cup dry white wine

Instructions

1. Rub turkey inside and out with kosher salt; place in a large stockpot and cover with cold water. Cover and refrigerate to allow turkey to soak in brine solution for 12 hours
2. or overnight. Preheat the oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey; discard the brine mixture. Dotdash Meredith Food Studios Brush turkey with 1/2 of the melted butter. Dotdash Meredith Food Studios Place breast-side down on a roasting rack in a shallow roasting pan. Stuff turkey cavity with 1/2 the onion
3. 1/2 the carrots
4. 1/2 the celery
5. 1 sprig of thyme
6. and bay leaf. Scatter remaining vegetables and thyme in the bottom of the roasting pan; pour white wine over vegetables. Dotdash Meredith Food Studios Roast turkey in the preheated oven
7. uncovered
8. until no longer pink at the bone and the juices run clear
9. about 3 1/2 to 4 hours. Carefully turn turkey breast-side up about 2/3 through the roasting time
10. and brush with remaining butter. An instant-read thermometer inserted into the thickest part of the thigh
11. near the bone
12. should read 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Allow turkey to rest for 30 minutes before carving. Dotdash Meredith Food Studios Editor's Notes: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of brine consumed will vary. Always brine foods in a food-grade
13. nonreactive container such as a stainless steel or enameled stockpot
14. a brining bag
15. or a food-grade plastic bucket.