

Brined and Roasted Whole Turkey

Savannah · 30/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

11 hrs 10 mins

Description

Learn how to cook a brined turkey thats full of moist tender juicy meat with this recipe No dish has more riding on its success than the holiday turkey Brining locks in a turkeys natural juices so it wont dry out during the roasting process ensuring the perfect centerpiece for a flavorful feast

Ingredients

- - 2 gallons cool water - 1 cup Morton® Coarse Kosher Salt - 1 cup sugar - 1 (12 pound) fresh
- whole
- bone-in skin-on turkey
- rinsed and patted dry - 5 tablespoons unsalted butter
- softened - ½ teaspoon ground black pepper - 3 tablespoons unsalted butter
- melted - 1 cup dry white wine

Instructions

1. Stir cool water
2. salt
3. and sugar together in a large
4. clean stockpot until salt and sugar are completely dissolved. Submerge turkey in brine; cover and refrigerate for 8 to 14 hours. Remove turkey from brine; rinse inside and out under cool running water for several minutes to remove all traces of salt. Pat dry with paper towels. Discard brine. Preheat the oven to 450 degrees F (230 degrees C). Place turkey on a rack in a roasting pan. Mix softened butter and pepper together in a small bowl; rub mixture under turkey skin. Brush melted butter onto turkey skin and pour wine into the pan. Roast in the preheated oven for 25 minutes. Baste turkey and rotate the pan. Continue roasting until skin turns golden brown
5. about 25 minutes; baste again and rotate the pan. Reduce the oven temperature to 325 degrees F (165 degrees C) and continue roasting
6. basting
7. and rotating the pan once more about halfway through the cooking time
8. until no longer pink at the bone and the juices run clear
9. 1 hour 45 minutes to 2 hours 15 minutes. An instant-read thermometer inserted into the thickest part of the thigh
10. near the bone
11. should read at least 165 degrees F (74 degrees C). Remove from the oven and let stand for 20 minutes before carving. Recipe Tips To make the brine
12. you can use chicken broth or water instead of white wine. Do not brine your turkey if it includes basting liquids that contain salt. If your turkey came with a pop-up timer
13. leave it in place but ignore it. If removed
14. the timer will leave a gaping hole for juices to escape. Quicker Brining Method: To brine your turkey in less time
15. use 2 cups kosher salt and 2 cups sugar. Cover and refrigerate for 4 to 5 hours. Editor's Notes: Always brine foods in a food-grade
16. nonreactive container such as a stainless steel or enameled stockpot
17. a brining bag
18. or a food-grade plastic bucket. Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary.