



Lauren39s Apple Cider Roast Turkey

Savannah · 30/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

The most delicious roast turkey recipe ever The brine is well worth the extra time the night before the result is a juicy perfectly seasoned turkey A brined turkey cooks 2030 minutes faster keep that in mind when consulting roasting charts Enjoy

Ingredients

- - 1 (16 pound) whole turkey
- neck and giblets removed - 1 ½ gallons water - 1 gallon apple cider - 1 ½ cups kosher salt - 1 cup white sugar - ¼ cup extra-virgin olive oil - ¼ teaspoon dried thyme - ¼ teaspoon poultry seasoning

Instructions

1. Rinse turkey inside and out with cold water; pat dry with paper towels. Mix water
2. apple cider
3. kosher salt
4. and sugar in a large pot or 5-gallon food-grade bucket
5. stirring to dissolve salt and sugar. Submerge turkey in brine
6. cover the container
7. and place in refrigerator
8. 8 hours or overnight. Preheat oven to 325 degrees F (165 degrees C). Remove turkey from brine and discard used brine. Place turkey breast-side up into a roasting pan; pat turkey and cavity dry with paper towels. Loosen turkey skin over breast and thighs with your fingers. Mix olive oil
9. thyme
10. and poultry seasoning in a small bowl. Rub seasoned oil over turkey and underneath loosened skin. Cover turkey loosely with aluminum foil. Roast in the preheated oven until an instant-read meat thermometer inserted into thickest part of a thigh
11. not touching bone
12. reads 165 to 175 degrees F (75 to 80 degrees C)
13. 4 to 4 1/2 hours. Remove foil tent about 45 minutes before end of roasting time to let skin brown. Let turkey rest 30 to 45 minutes before carving. Con Poulos/Allrecipes Magazine Editor's Notes: Always brine foods in a food-grade
14. nonreactive container such as a stainless steel or enameled stockpot
15. a brining bag
16. or a food-grade plastic bucket. Never use ordinary trash bags
17. plastic trash cans
18. or metal buckets or containers not meant for food use. The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary.