

Serves 10-22, Depending on Turkey Size

Roasted Brine Turkey

Table salt

1 turkey (12-22 lb gross weight), rinsed thoroughly,
giblets and neck reserved for gravy
4 T unsalted butter, melted

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| t = teaspoon T = tablespoon C = cup |
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We offer two brine formulas: one for a 4- to 6-hour brine and another for a 12- to 14-hour brine. The amount of salt used in each brine does not change with turkey size. If you're roasting a kosher or self-basting turkey, do not brine it; it already contains a good amount of sodium.

Rotating the bird from a breast-side down position to a breast-side up position midway through cooking helps to produce evenly cooked dark and white meat. If you're roasting a large (18- to 22-lb) bird and are reluctant to rotate it, skip the step of lining the V-rack with foil and roast the bird breast-side up for the full time. If making gravy, scatter 1 C each of coarsely chopped onion, celery, and carrot as well as several fresh thyme sprigs in the roasting pan at the outset; add 1 C water to keep the vegetables from burning.

Dissolve 1 C salt per gallon cold water for 4- to 6-hour brine or 1/2 C salt per gallon cold water for 12- to 14-hour brine (see chart at right) in large stockpot or clean bucket. Add turkey and refrigerate for predetermined amount of time.

Before removing turkey from brine, adjust oven rack to lowest position; heat oven to 400° for 12- to 18-lb bird or 425° for 18- to 22-lb bird. Line large V-rack with heavy-duty foil and use paring knife or skewer to poke 20 to 30 holes in foil; set V-rack in large roasting pan.

Remove turkey from brine and rinse well under cool running water. Pat dry inside and out with paper towels. Tuck tips of drumsticks into skin at tail to secure (see photo on page 10); tuck wing tips behind back. Brush turkey breast with 2 T butter. Set turkey breast-side down on prepared V-rack; brush back with remaining 2 T butter. Roast 45 minutes for 12- to 18-lb bird or 1 hour for 18- to 22-lb bird.

Remove roasting pan with turkey from oven (close oven door to retain heat); reduce oven temperature to 325° if roasting 18- to 22-lb bird. Using clean potholders or kitchen towels, rotate turkey breast-side up; continue to roast until thickest part of breast registers 165° and thickest part of thigh registers 170 to 175° on instant-read thermometer, 50 to 60 minutes longer for 12- to 15-lb bird, or about 2 hours longer for 18- to 22-lb bird. Transfer turkey to carving board; let rest 30 minutes (or up to 40 minutes for 18- to 22-lb bird). Carve and serve.

All-Purpose Guide to Roasting Turkey

Brining

Use the brining formulas below no matter the size of your turkey. Two gallons of water will be sufficient for most birds; larger birds may require three gallons.

| | QUICK Brine | OVERNIGHT Brine |
|--------------------------------|--------------------|--|
| TABLE SALT per gallon water | 1 C | ½ C |
| REFRIGERATION TIME | 4 to 6 hours | 12 hours or overnight, not to exceed 14 hours |

Serving sizes, Roasting Temperatures, and Roasting Times

Use the times below as guidelines, gauge doneness according to internal temperatures. Roast the turkey until the legs move freely and the thickest part of the breast registers 165° and the thickest part of the thigh registers 170 to 175° on an instant-read thermometer.

If cooking an 18- to 22-lb bird, you may choose not to rotate the bird; in that case, roast it breast-side up for the entire cooking time.

| | 12-15 lb | 15-18 lb | 18-22 lb |
|-----------------------------------|-----------------|-----------------|-----------------------------------|
| NUMBER OF SERVINGS | 10-12 | 14-16 | 20-22 |
| OVEN TEMPERATURE | 400° | 400° | 425° reduce to 325° after 1 hr |
| BREAST-SIDE DOWN ROASTING TIME | 45 min | 45 min | 1 hr |
| BREAST-SIDE UP ROASTING TIME | 50-60 min | 1 hr, 15 min | 2 hr |
| RESTING TIME | 30 min | 30 min | 35--40 min |